

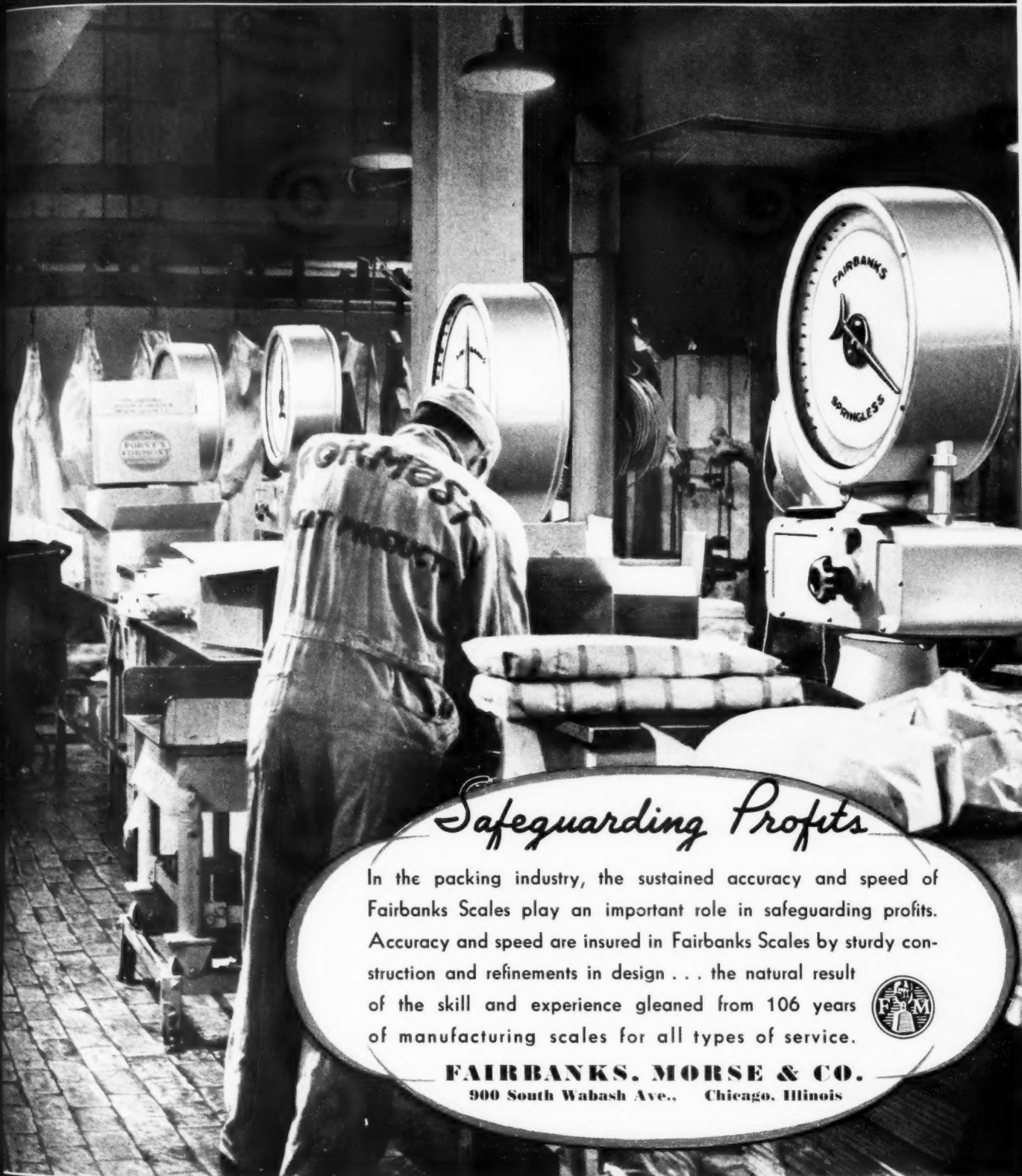
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

SEPTEMBER 12, 1936

Number 11


ime 95



Safeguarding Profits

In the packing industry, the sustained accuracy and speed of Fairbanks Scales play an important role in safeguarding profits. Accuracy and speed are insured in Fairbanks Scales by sturdy construction and refinements in design . . . the natural result of the skill and experience gleaned from 106 years of manufacturing scales for all types of service.

FAIRBANKS, MORSE & CO.
900 South Wabash Ave., Chicago, Illinois





Latest BUFFALO Machines
in the modern plant of
CARSTENS PACKING CO.
TACOMA, WASH.

CARSTENS Packing Co.
was founded by Thomas



Carstens in Seattle in 1886. In the late
nineties, the world was thrilled with
news of the arrival in Seattle of the SS
Portland with gold from the Klondike.

The resulting exodus of prospectors and
miners to Alaska naturally necessitated
furnishing them with food supplies. Mr.
Carstens was one of the principal fac-
tors in providing meat food products to
this vast population migrating to the
North Country.

By 1903 the Carstens business had
expanded to such an extent that the

company moved its headquar-
ters to Tacoma. In 1923, con-

struction of a complete new, modern
concrete fireproof plant was completed.

It contains the most modern machinery
and equipment, including these latest
BUFFALO machines for producing qual-
ity sausage and meat products: the
BUFFALO Stuffer (shown in above illus-
tration), the BUFFALO Self-Emptying
Silent Cutter, the BUFFALO Mixer and
the BUFFALO Grinder.

The company also operates a fully
equipped meat packing plant at Spo-
kane, Washington.

JOHN E. SMITH'S SONS CO., 50 BROADWAY, BUFFALO, N. Y., U.S.A.

B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

TOUGH TRUCKS ARE SAFE TRUCKS

FOR OWNER AND DRIVER

GIMME A REO
TRUCK WHEN THE
GOING'S TOUGH!



Reo Speedwagons and Trucks range from $\frac{1}{2}$ to 4-6 tons. Chassis prices from \$445 up, f. o. b. Lansing, plus tax. $\frac{3}{4}$ -ton chassis, f. o. b. Lansing, plus tax.

ASK fleet owners or drivers of Reo Trucks what they think of Reo safety and Reo's *plus* margin of strength and durability.

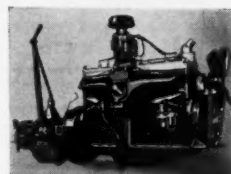
They are in unanimous agreement: Reo is "AMERICA'S TOUGHEST TRUCK"! This is a remarkable tribute to faultless performance under severe hauling conditions.

Reo engineers have overlooked nothing that could add stamina or economy to truck operation. Chassis are designed to carry peak loads over the roughest roads. The famous Gold Crown and Silver Crown truck engines of chrome nickel have sturdy Lo-Ex aluminum pistons and valve seat inserts. Seven-bearing crankshafts and 4-speed transmissions insure long life and flexibility. Positive hydraulic brakes provide an additional safety factor.

Now at Reo's new all-time low prices, Reo's 15 truck superiorities are available to every business. Be sure to check Reo features and Reo *guaranteed performance* before you buy any new truck.



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America's Toughest Truck!



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REO SPEEDWAGONS AND TRUCKS

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 95

SEPTEMBER 12, 1936

Number 11



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★

Daily Market Service

(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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Beautiful, appealing, distinctive—yet thoroughly practical packages—
Continental packaging men are more than artists. They recognize the importance of filling, shipping, store display, consumer convenience, and cost. That's why so many manufacturers have found Continental service to be helpful.



CONTINENTAL CAN COMPANY

*The Institute of American Meat Packers
determines superiority of*

DEXTROSE SUGAR **(CERELOSE)** **in CURING MEAT**

Preliminary report indicates these facts:

1 CERELOSE (Dextrose Sugar) has been found superior to Cane or Beet Sugar in protecting or stabilizing the desirable color of meat once it has been formed. The changing of the color is due to the oxygen of the air which attacks it, but when CERELOSE is present it takes up the oxygen and protects the color against oxidation. It was also found that under certain conditions the desirable color in meat already discolored, might be restored by treatment with CERELOSE.

2 The use of CERELOSE speeds up the development of the color in meat. The color is produced or fixed, due to the chemical action on the red coloring matter of the blood, forming complex chemical combinations. The presence of CERELOSE, by preventing oxidation, keeps these chemical compounds in the form in which the color is stable and most presentable.

3 In general, CERELOSE may be applied to any form of fresh meat, such as pork sausage and beef hamburger, or to any form of cured meat, such as that treated by the sweet-pickle cure, the box cure for bacon, and the curing of sausage, including liver and summer sausage, either as trimmings or ground meat.

For further information, write:

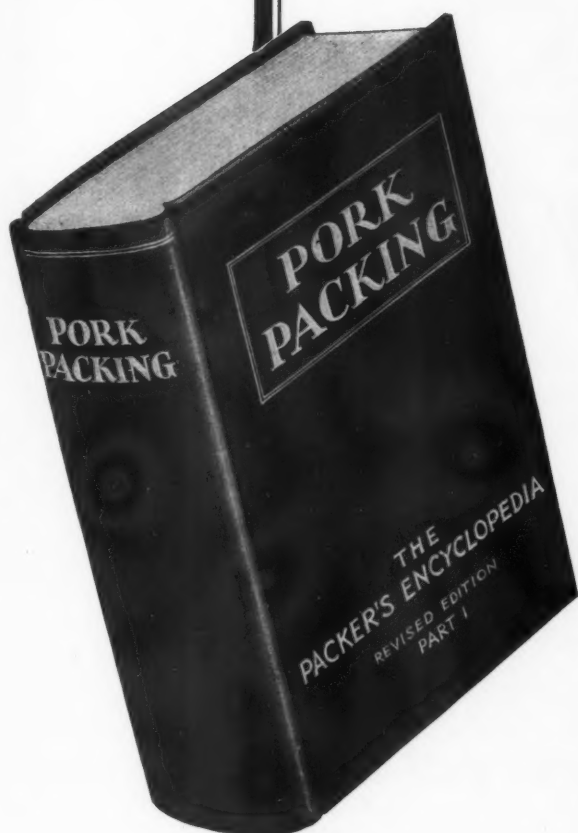
CORN PRODUCTS SALES COMPANY
17 BATTERY PLACE NEW YORK, N. Y.

C E R E L O S E

(DEXTROSE)

PURE WHITE SUGAR FROM CORN

Pork Department PROFITS



depend on how you operate the pork division of your plant. So important is this activity that this whole 360-page volume is devoted to discussion of the problems which come up in pork packing—practical solutions that make for greater efficiency in operation.

KNOW YOUR COSTS — Particular emphasis has been laid on figuring of tests, which plays such an important part in pork operations. 100 pages of tables showing results of actual tests are a guide to the packer who wants to know how his product will figure out.

CONTENTS

Buying — Killing — Handling Fancy Meats—Chilling and Refrigeration—Cutting — Trimming—Cutting Tests—Making and Converting Pork Cuts — Lard Manufacture — Provision Trading Rules — Curing Pork Meats — Soaking and Smoking — Packing Fancy Meats — Sausage and Cooked Meats—Rendering Inedible Products — Labor and Cost Distribution—and Merchandising.

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FOREIGN: U. S. FUNDS

FLEXIBLE LEATHER
\$1.00 EXTRA

Utilizing the hog carcass to best advantage is a day-to-day problem, requiring not only constant study of markets, but also application of the results of this study to daily operations in the plant. "PORK PACKING" tells you how to match your output to the market demand.

For the Sausage Manufacturer

Chapter XIV: Stuffing the Casings—Handling large sausages—Smoke-house temperatures—Use of cookers and vats—Avoiding mold and discoloration—Trimmings—Curing—Mixing—Chopping and stuffing—Casings—Surface mold—Dry sausage—Sausage cost accounting—Sausage formulas—Manufacturing instructions—Container specifications—Preparing boiled hams—Making baked hams.

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THE NATIONAL PROVISIONER

407 South Dearborn Street

Chicago, Illinois



THIS TAG identifies all meat products made by the Angostura Process. It is furnished to Licensees by Angostura - Wuppermann Corporation.

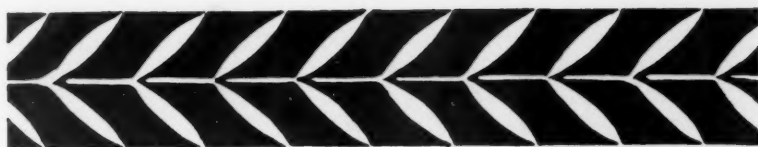
... and out in Seattle, too

They know their sausage out on the Coast. And they know *modern merchandising*. That is why you find the Acme Packing Company of Seattle joining the roll-call of wide-awake producers who are preparing their sausage and other meats with Angostura. And that is why you find them introducing their new and better product in a *big way*.

It won't be long now before the packer who *doesn't* use Angostura will be the exception. Meanwhile those who do are cashing in...taking business right from under the noses of their less alert competitors. Are you going to stand on the outside looking in? Or are you going to write *now* for complete details — including sales figures that will open your eyes?

ANGOSTURA

ANGOSTURA - WUPPERMANN CORPORATION • NORWALK, CONN.



"...but if the salt have
lost its savor."

A great Teacher....an eternal truth
...."it is thenceforth good for nothing,
but to be cast out...."

For salt is flavor, and when flavor is
lost, all is lost.

Here at KVP we specialize in papers
that safeguard the flavor of food
products. Have you a food packag-
ing problem? We would like to
help you solve it.

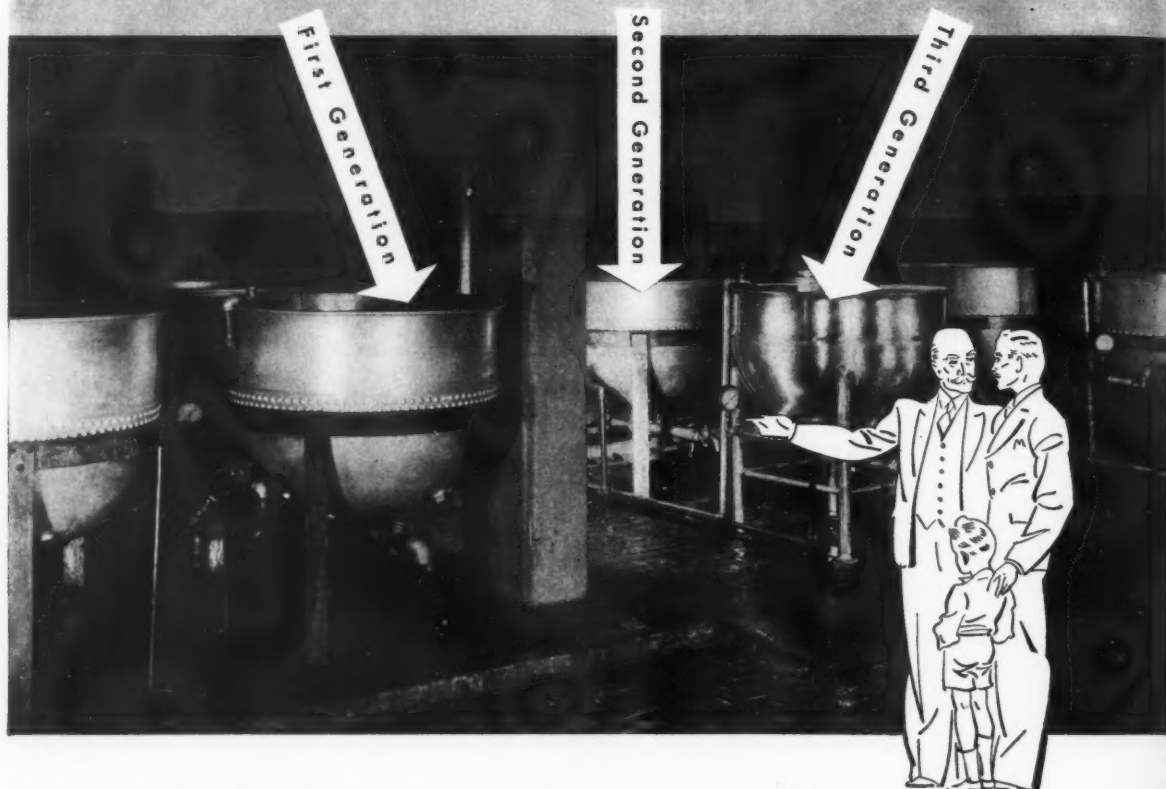


KALAMAZOO VEGETABLE PARCHMENT CO., PARCHMENT (KALAMAZOO P. O.) MICHIGAN

Week ending September 12, 1936

Page 9

Three Generations "Wear-Ever" STEAM JACKETED KETTLES



AND GRANDPA IS STILL WORKING EVERY DAY

"Wear-Ever" utensils banish depreciation worries. For instance, in the above unretouched photograph, three generations of "Wear-Ever" steam jacketed kettles are seen working side by side in one of America's famous food plants.

True enough in the passing years, you'll notice a more modern trend; improvements in design, an even tougher, more enduring alloy. The fundamental characteristics, however, remain the same: The same smooth, seamless, easy-to-clean interior. The same rustless, gleaming purity. The same speed-heat con-

ductivity and uniform diffusion that minimizes the risk of hot spots and scorching; all the natural advantages of Aluminum plus the latest adaptations of science which have made "Wear-Ever" Aluminum steam jacketed kettles so much stronger, so much more satisfactory.

All these qualities, all these desirable factors of "Wear-Ever" utensils will operate as efficiently for you as they do for the many satisfied users. So write for catalog and costs. Address THE ALUMINUM COOKING UTENSIL COMPANY, Desk J-470, New Kensington, Pennsylvania. (Offices in All Principal Cities)

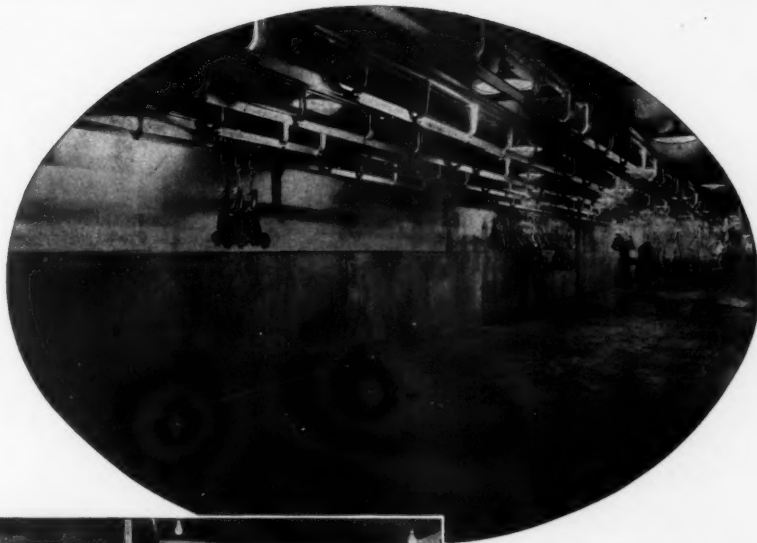


"Wear-Ever" ALUMINUM

THE STANDARD: WROUGHT OF EXTRA HARD, THICK ALUMINUM

PERMANENTLY SAFEGUARDED against refrigeration waste and costly food spoilage **WITH CORK!**

**KROGER GROCERY AND
BAKING COMPANY
INSULATES ITS CINCINNATI
PLANT WITH
ARMSTRONG'S CORKBOARD**



ARMSTRONG'S Corkboard Insulation for cold rooms insures two important savings in all plants where low temperatures are maintained. First, it permanently checks the waste of refrigeration dollars. Second, it guards against costly spoilage of perishable products by helping to maintain uniform low temperatures. That's why Armstrong's Corkboard has been the standard insulation used by the cold storage and allied industries for more than thirty years. And that is also why this dependable material was selected by Kroger to insulate its modern plant in Cincinnati.

The unique cell structure of cork is the basic reason for the continued efficiency and economy of Armstrong's Corkboard. For this structure forms a natural barrier to the ravages of heat, and to the penetration of moisture which conducts heat and causes deterioration.

Made of pure granules of non-conducting cork, Armstrong's Cork-



ABOVE: SAUSAGE COOLER, where economical maintenance of low temperatures is assured by Armstrong's Corkboard Insulation for floors, walls, partitions, and ceiling.

RIGHT: The PICKLE CELLAR is also fully insulated. A total of 375,000 board ft. of Armstrong's Corkboard guards the Kroger plant in Cincinnati.



board offers users of all types of refrigeration, the kind of protection that assures long years of insulating efficiency and economy. As an insulation for low temperature cold lines, Armstrong's Cork Covering

is equally effective. For complete information, samples, and prices, write Armstrong Cork Products Co., Building Materials Division, 952 Concord St., Lancaster, Pennsylvania.



Armstrong's
CORKBOARD INSULATION
FOR ALL COLD ROOMS

This is the way to SAVE THE SURFACE on Fine Finishes

Use LUSTRO SOAP on fine finishes. It is a pure neutral soap, harmless to the most delicate surfaces. LUSTRO SOAP is universally used because it *really cleans* fine finishes without the slightest damage.

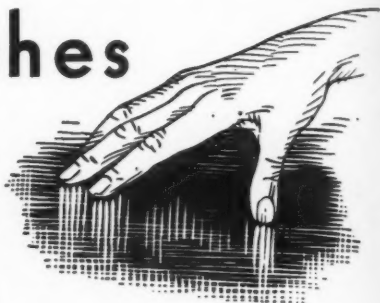
Trucks ~



Salesmens' Cars ~



*Delicate
Floorings*



FINE FINISHES REQUIRE AN INVESTMENT—PROTECT IT

Remember that fine finishes cost money to produce. They are an investment worth protecting. Improper cleansing methods with harsh soaps will damage delicate surfaces quicker than the hard wear of everyday use. It will pay you to supply your washers and cleaners with LUSTRO SOAP which is guaranteed by the makers to be pure, harmless and efficient.

ARMOUR AND COMPANY • Industrial Soap Division • 1355 W. 31st ST., CHICAGO, ILL.

LUSTRO SOAP

THE NATIONAL PROVISIONER

SEPTEMBER 12, 1936

The Magazine of the Meat Packing and Allied Industries

BETTER *Meat* MERCHANDISING

★ Results of "National Beef Month" Prove Value of Concentrated Effort

MEAT consumption can be increased whenever the trade gets behind an intelligent merchandising campaign to do it. This has been proved in the past—the lamb campaign a year ago was an example—and it was proved once more in the recent beef campaign.

Plan for this beef campaign set aside August as "National Beef Month." Led by the National Live Stock and Meat Board and the Institute of American Meat Packers, it was backed up by a real advertising and merchandising campaign in which the chain store organizations were the leaders. Independent retailers and voluntary chains gave it their vigorous support.

More Beef Sold

Result was a marked increase in beef consumption. Tonnage results are difficult to compile, but reports received from the field indicate a marked increase in beef purchases by consumers during the month.

Corporate chains alone spent an estimated 2 million dollars in advertising beef during August, and beef moved into consuming channels at prices far more satisfactory to producer, packer, wholesaler and retailer than would have been possible without this effort.

The campaign was planned primarily for the benefit of livestock producers who found themselves with unusually large supplies of fancy cattle fattened for market just at a time when the annual run of grass-fed beef was due.

Stimulating beef sales helped to relieve this situation. Such a common-sense plan is in striking contrast to artificial methods such as reducing supplies by production control, with the inevitable result of stimulating imports, thus helping the importer at the expense of the home producer.

Lesson for the Trade

But the chief lesson of this campaign for the meat industry is proof of the value of cooperative effort

ALL SET TO SELL BEEF

Snappy, alert meat salesmen in a Safeway store, ready to capitalize on the vast advertising and publicity put behind quality beef by Safeway Stores, Inc., well-known chain organization in the West.





SHOW CASE APPEAL

Three ways to set up a show-case in the shop to attract consumers and show them beef values. Not only are the choice cuts of sirloin and T-bone displayed, but the modest pocketbook is appealed to through beef patties, Swiss steak, cube steaks — and even soup meat!

in merchandising to increase sales volume.

August has gone, but there is still plenty of good beef to come, and the advantage gained through the August effort should not be lost. The foundation is laid, and with small additional expense and effort the merchandising advantages of the campaign can be continued.

As a follow-up of this August campaign the Institute of American Meat Packers makes some good merchandising suggestions for use of the retail trade. These include attractive ways to display beef in the retail meat market, as shown in the accompanying illustrations. Various cuts of beef are featured in an effort to stimulate sales.

It is urged that programs followed during beef month be continued, and that advertising material furnished by the Institute and the Meat Board and by various retail organizations, informing consumers of the "good buys" represented in beef sales, be continued.

Merchandising Ideas

An effective way to sell beef, suggests the Institute, would be to devote a section of the showcase to include such cuts as club steaks, beef patties, beef tenderloins and round steaks, with a placard reading "FRYING AND BROILING CUTS."

Each cut should be plainly labeled, in order to make it more simple for the housewife to buy the cuts she desires.

They can be set off with garnishes of parsley or ferns. This type of display easily attracts the busy buyer.

Appeal to Buyers

"STEAK SPECIALS" offer another good opportunity to improve sales of beef. Prices plainly marked on each cut help to hold their interest. The "How to Make Your Husband Happy" sign should have appeal to women buyers and could be used with almost any type of beef display. Retail meat dealers could use this sign in windows to attract the housewife into the store.

Many retail meat dealers often wonder just what to display on the slack days in the middle of the week. The reproduction of a typical showcase inviting the housewife to "SERVE STEAK TONIGHT" may be the answer to this problem.

One illustration shows an effective way of securing selling displays without cutting up more beef than actually needed for the day's sales. The large round in the center of the case shows off the beef to advantage and gives the appearance of quantity in the case. Fill in the rest of the case with lower-priced, faster moving cuts, such as cube steaks, patties, soup meat and plank steaks. Don't forget price cards on each cut.

Keep up the Effort

Though August was named as National Beef Month, there is no reason why the trade cannot continue to push beef while supplies are plentiful and of good quality. August has passed, but the consumer has been made "beef conscious" by this campaign, and producer, packer and dealer alike can go on "cashing in" on the results.

Cattle slaughter during the month was a record for August but it is a lasting tribute to the trade that in spite of record supplies during a hot month prices held and there was no congestion in either packer or retail coolers.

BETTER MEAT COOKERY

Another phase of promoting meat consumption through better cookery methods was carried on by the National Live Stock and Meat Board at the recent Indiana State Fair when a 2-day cooking school was conducted by Miss Mildred Batz of the Board's department of home economics. This is the fourth successive year for this school.

It is attended by 4-H club girls from every county in the state, selected because of outstanding records in club activities. A total of 159 girls were registered this year.

In addition to preparing beef, pork and lamb dishes, attention was called to the newer studies in meat cookery, the food value of meat was discussed and the latest revelations of meat in weight-gaining and weight-reduction menus brought out.

PRICE CHANGES *Under New* Law to Meet COMPETITION

ESPECIALLY important to the meat packing industry are provisions of the Robinson-Patman act which justify "price changes from time to time where in response to changing conditions affecting the market for or the marketability of the goods.

Some of the "changing conditions" which might affect the market for products and justify price changes were discussed on page 12 of THE NATIONAL PROVISIONER for August 29. Some of the factors which might result in justifiable price changes by affecting the marketability of goods follows:

- 1.—Actual or imminent deterioration of perishable goods, such as meats.
- 2.—Obsolescence of seasonable goods.
- 3.—Sales under court process or sales in good faith in closing out a line.

It must be remembered, however, that the burden of proving actual or imminent deterioration, as the justification of a special price, will be upon the seller. As Congressman Utterback pointed out:

Meeting Competition

"Whether price changes are of a character justified by the causes here described is a question of fact, and where that question comes to issue, the

burden of proof is upon the offending party claiming its protection."

The third broad and important justification for a discrimination is that a lower price was made or services or facilities furnished a purchaser or purchasers in good faith to meet a competitor's equally low price or furnishing of services or facilities.

What limitation does this section place upon the privilege of meeting competition?

According to Congressman Utterback it "cannot be construed as a carte blanche exemption to violate the bill so long as a competitor can be shown to have violated it first, nor so long as that competition cannot be met without the use of oppressive discriminations in violation of obvious intent of bill."

Danger in Price Cuts

It is believed that a processor may be venturing on uncertain ground if he makes sporadic price cuts limited to certain customers to meet the competition of another. The general purpose of the law is to secure equality of terms to all purchasers unless differences in cost justify different prices. In general, therefore, price changes should apply on equal terms to all customers. The

privilege of meeting a competitor's prices or services "discriminatingly" is an emergency measure which the FTC might or might not accept as justified.

It would not be particularly helpful to the seller in justifying his position if his competitor's original price cut was illegal. The commission might still hold that he should have made his reduction applicable to all his customers. If he knew his competitor's price cut was illegal his recourse should have been a complaint to the Commission or a suit for treble damages.

PACKER HAS TO CLOSE UP

Plant of the Punxsutawney Beef & Provision Co., Punxsutawney, Pa., employing 185 people in its organization, will close down on September 12. Notice to employees says: "A combination of factors over which we have no control compels the management of this company to discontinue business. Plant operations will cease as of September 12th, 1936, and the raw material then on hand will be disposed of as soon thereafter as possible."

"Operations for the past few months," said general manager H. A. Philliber, "have furnished us with conclusive evidence of our inability to continue with the existing and anticipated problems confronting this industry. The decision to close the plant was made with genuine reluctance and only after the most careful deliberation and earnest effort on our part to find a solution to problems that seem to have no answer."



SHOP WINDOW SELLS BEEF WITH DISPLAY SHOWING EVERY CUT

Show window of a First National store featuring beef. Practically every kind of beef cut from standing rib to flank steak is featured in this large show window of one unit of First National Stores, Inc., large Eastern chain. Tie-up with livestock producer is indicated by signs which read: "Co-operating with 6 Million Cattle Producers."



MODERN KOSHER MEAT PACKING PLANT

TOP.—Cattle dressing room with tile walls and latest in sanitary equipment. Skylights and windows provide plenty of natural light. Slaughtering room in foreground; entrance to chill room at rear. Company slaughters only better grades of livestock.

CENTER.—Air-conditioned sales cooler, capacity 660 cattle, showing refrigeration and air-conditioning unit. Heavy carcasses have been held in this room 5 weeks without evidence of deterioration.

BOTTOM.—Offal handling room, with stainless steel equipment.

KOSHER KILLING *Modernized*

COMPLETION of a new and modern plant marks the 60th anniversary of Feldman Bros., kosher slaughterers of cattle and small stock at Elizabeth, N. J.

Sixty years is a fairly long continuous business record for a firm of this size and character. The answer may be in the fact that it has been a family institution from the start, with family pride in keeping abreast of the times always the impulse to progress.

Family Management

Three generations of the Feldman family have been in charge. The business was founded by Philip Feldman, grandfather of the present executives, who built a small plant near the site of the present one. He slaughtered cattle only. Upon his death he was succeeded by his son, Charles Feldman, who expanded slaughtering operations to include calves and sheep.

The third generation took charge in 1919, when H. Feldman became president of the company. Moe S. Feldman became a partner in 1926. In 1929 Joseph Feldman joined the firm. The business was incorporated in 1931.

All of the present executives of the company have taken an active interest in the business since childhood. President H. Feldman buys the livestock, in addition to attending to executive duties. Moe S. is vice president, treasurer and sales manager. Joseph is secretary and plant superintendent. The company slaughters only the better grades of livestock.

Construction and Equipment

High type of construction employed in the new plant is shown in the accompanying illustrations. Main building is two stories high, remainder being one story. This is an advantage from lighting and ventilating standpoints, in that skylights can be used for these purposes.

Brick, concrete and steel are the main construction materials used. Floors are of concrete and interior side walls in most locations of white glazed tile. Equipment throughout is of stainless steel.

When planning building layout and equipment good standard practice was followed, ventures into untried and untested details of building construction and methods being avoided. The result is a plant which, while containing few unusual details, probably is as convenient, practical and up-to-date as could have been devised, considering its capacity.

Cattle Killing Methods

One detail of design of particular interest is the shackling and bleeding room. This is separated from the cattle dressing floor, a desirable arrangement that is being adopted in most new cattle killing plants.

Double doors are placed in the opening leading from this room to the shackling pen, through the lower half of which the shackle is applied. These lower doors are opened by a foot lever operated by the shackler. Upper half of door is kept closed until shackle is on and slack in chain has been taken up by hoist.

This reduces any possibility of the animal escaping after being shackled and before being hoisted off the floor for slaughter. Arrangement of the doors is shown clearly in an accompanying illustration.

The usual equipment is used on the dressing floor and in the inedible offal departments. Stainless steel is used throughout in these departments.

Refrigeration and Heating

Chill room and sales cooler are refrigerated with brine spray unit coolers. Chill room is 25 ft. wide, 60 ft. long and 17 ft. high.

Sales cooler is 95 ft. long, 60 ft. wide and 16 ft. high. It has a capacity of 660 cattle. Heavy carcasses have been held in this room for five weeks without molding or any appreciable evidence of



SHACKLING SAFETY

Animals are shackled for kosher killing through small doors of shackling pen. Doors operated by foot lever; upper doors kept closed until hoist has taken up slack in chain. This reduces possibility of an animal getting free in slaughtering room.

deterioration, proof of the value of a well-designed refrigerating system that will maintain proper conditions of temperature, humidity and air movement.

Space heating in workrooms is done with unit heaters of the suspension type. In warm weather steam to these heaters is turned off and the units are used as air circulators.

The plant was designed by the Stadler



THIRD GENERATION OF FELDMANS OPERATE THE BUSINESS

LEFT TO RIGHT.—Moe S. Feldman, vice president and sales manager; Joseph Feldman, secretary and plant superintendent; Abraham H. Feldman, president and livestock buyer.

Engineering Co., New York City. Killing, dressing and offal handling equipment was supplied by George Leisenheimer Co., Brooklyn; refrigeration equipment, Carrier Engineering Corp., Newark, N. J.; hoists, Cincinnati Butchers Supply Co., Cincinnati, O.; insulation, United Cork Co., Lyndhurst, N. J.; overhead rails, Worcester Tram Rail Co., Boston, Mass.

chauffeurs who had driven one year without an accident were recently given such awards, consisting of heavy, oval-shaped metal badges, enameled in the Armour colors. The upper border bears the company name in characteristic style and at the bottom are the words "Safe Driver." In the center is a space on which the driver's name is engraved. Additional space is allowed for engraving the years for which the award is given. A numeral will be added to the badge for each year that the driver operates without a chargeable accident.

The award badge will be retained by the driver only so long as his record remains clear of a chargeable accident. A holder will be required to return the badge if he has an accident and it will not be reissued until he has served a full year without an accident. The awards were recently presented to drivers at various Armour branch houses throughout the country.

SAFE DRIVERS ENCOURAGED

Encouragement of employees with good traffic safety records through "safe driver" awards is one of the ways in which the meat packing industry is co-operating in the nationwide drive to cut the accident and death toll on the highways.

Armour and Company drivers and



LATEST WORD IN BRANCH HOUSES

New Swift branch house at Augusta, Ga., has 9 coolers and includes modern sausage kitchens, smokehouses, loading docks and automatic refrigeration, using liquid ammonia.

SPEAKERS *Selected for 31st* Convention AT CHICAGO

Sir Willmott Lewis will be the speaker at the annual dinner during the convention of the Institute of American Meat Packers to be held at the Blackstone Hotel, October 9 to 13, it was announced this week by President Wm. Whitfield Woods. Paul S. Willis, president of the Associated Grocery Manufacturers of America, and H. T. Austern, associate counsel of the National Canners Association, will speak at one of the convention sessions.

Sir Willmott, known as one of the ablest and most interesting speakers in the United States today, will discuss "The European Situation." With a career which has kept him in the forefront of international happenings, Sir Willmott is especially well equipped to discuss this subject. During the Boxer rebellion in China he corresponded for London newspapers, and later reported the Russo-Japanese war for the New York Herald. Subsequently he worked in Japan and later was editor of the Manila Times.

During the World War Sir Willmott was in the British Intelligence Service. After the war he reported the peace conference for the New York Tribune. In 1919 he joined the staff of the London Times and soon thereafter became its Washington correspondent, a position which he has held since that time.

The British government made Sir Willmott a Knight Commander of the Order of the British Empire and France made him a Chevalier of the Legion of Honor.

Mr. Willis and Mr. Austern will participate in the program which has been arranged for the convention session on Monday afternoon, October 12. The session will open with an address on "New Legislation Affecting the Packing Industry" by a member of the Institute's Legal Committee. Following this address there will be opportunity for discussion.

Legal questions will be answered by members of the Legal Committee and their associates and accounting questions by members of the Committee on Accounting and by Howard C. Greer, Director of the Institute's Department of Organization and Accounting. Mr. Willis will discuss the status of trade practices in the field with which he is associated. Mr. Austern will discuss a similar subject.

COAST MEETINGS END

The last in a series of regional meetings for Western and Northwestern members of the Institute of American Meat Packers was held in Los Angeles September 4. B. W. Campton, regional

chairman of the Institute and president of the Sterling Meat Corp., was presiding chairman.

Prospects for supplies of livestock and livestock feed grains were discussed at this meeting by George M. Lewis, associate director of the Institute's Department of Marketing.

Those present at the meeting were: Edward Keefe, Armour and Company, Los Angeles; John Gallagher, Armour and Company, Los Angeles; Paul Cornelius, Cornelius Bros., Ltd., Los Angeles; Demming Isaacson, Cornelius Bros., Ltd., Los Angeles; C. W. Roemhild, Cornelius Bros., Ltd., Los Angeles; E. H. Howlett, The Cudahy Packing Co., Los Angeles; Max Goldring, Goldring Packing Co., Los Angeles; H. Rosen, Krasn Packing Co., Los Angeles; A. O. Luer, Luer Packing Co., Los Angeles; A. T. Luer, Luer Packing Co., Los Angeles; R. F. Tyldesley, Luer Packing Co., Los Angeles; R. B. McChrystal, Luer Packing Co., Los Angeles; R. B.

Brown, Luer Packing Co., Los Angeles; R. V. Hunt, Luer Packing Co., Los Angeles; R. J. Hopper, Luer Packing Co., Los Angeles; A. H. Peck, San Antonio Meat Co., Pomona; George Lincoln, Standard Packing Co., Los Angeles; B. W. Campton, Sterling Meat Corp., Los Angeles; E. G. Lloyd, Sterling Meat Corp., Los Angeles; F. R. Walsh, Swift & Company, Los Angeles; J. G. Elliott, Swift & Company, Los Angeles; J. A. Kunkle, Swift & Company, Los Angeles; C. B. Clark, Tovrea Packing Co., Los Angeles; A. Miller, Union Packing Co., Los Angeles; A. E. Petersen, Wilson & Co., Los Angeles; John Suter, Wilson & Co., Los Angeles; B. F. Jones, Wilson & Co., Los Angeles; George M. Lewis, associate director, Department of Marketing, Institute of American Meat Packers, Chicago; H. D. Newcomb, Institute of American Meat Packers, Los Angeles.

RINGING DEALERS' DOORBELLS

As a feature of the celebration of its 50th anniversary the J. H. Belz Provision Co., St. Louis, Mo., began in May a clever new merchandising activity. This is a "house organ" of new make-up and style—a 4-page folder printed on cardboard instead of paper. It will be sent to all Belz customers and prospects each month. It is called "Chipped Beef—Meaty Ideas for Our Dealers."

"In celebrating our 50th anniversary in business," president Henry Belz says in this first number, "we are starting a new feature—a house organ which will be sent you monthly. With this medium, we can each month personally have a little visit with you, which many times would be impossible in any other way. Through this contact we can exchange ideas which should be profitable to all of us."

"Our organization is devoted to serving you, and it is our desire to further the interests and increase the profit of our dealers. This is your paper. If you have a problem, write us. If you have solved a problem that is increasing your profits, tell us about it. We hope you will be a regular contributor."

On the title page is a reproduction in colors of a painting by Lawson Wood. Reproductions of 11 others of his paintings will appear during the year, it is announced. Each issue reproduces the calendar for the month.

The issue is full of practical information for the retailer. On the first page, for example, are suggestions for maintaining volume during the summer months by featuring sausage and ready-to-serve products. Other articles describe the need for keeping abreast of the times by keeping up to date.



CONVENTION Number

Complete official report of the 31st annual convention of the Institute of American Meat Packers, including all proceedings, description of exhibits and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER, immediately following the convention.

Extra copies of this Packers' Convention Number should be ordered in advance. Price, 50c each.

A limited edition, bound in stiff board cover, with patent circular binding (suitable for permanent library filing) will be printed. Orders will be accepted up to limit of edition at \$1 each.

Fill out and return coupon below if copies of either edition are desired.

The National Provisioner
407 So. Dearborn st., Chicago.

Please send me, postpaid, copies of the Official Packers' Convention Number of THE NATIONAL PROVISIONER as follows:

- copies Convention Number, 50c each.
- copies Special Edition, \$1 each.

Name

Street

City

Remittance enclosed.

PRACTICAL POINTS ☆

for the Trade

Meat Puddings

English and Scotch meat puddings are different from products ordinarily made by the American packer or sausage manufacturer. However, they have a strong appeal in communities where the population is English or Scotch in origin. A Northeastern packer asks:

Editor THE NATIONAL PROVISIONER:

Can you tell us how Scotch white puddings are made? We should also like to have a formula for making an English black pudding.

SCOTCH PUDDING.—A formula for making Scotch white pudding is as follows:

- 10 lbs. fine oatmeal
- 7 lbs. beef suet
- 2½ oz. ground white pepper
- 2 oz. fine powdered salt

Free suet from all skin and stringy matter, then chop into pieces about ¼-in. square. Mix all ingredients together thoroughly and fill loosely into narrow or medium hog casings or beef casings, as preferred. Tie into circular shape and cook in boiling water for 30 minutes. When casings are stuffed they should be pricked to let out air. After cooking, they are hung up to stiffen.

Another formula contains:

- 10 lbs. fine oatmeal
- 7½ lbs. finely chopped suet
- 2½ lbs. finely chopped onions
- 10 oz. salt
- 2½ oz. ground black pepper

ENGLISH BLACK PUDDING.—To one pint of hog blood add rather more than a half pint of boiled double cream, ¼ lb. of caul fat cut into rather small pieces and four large onions chopped and fried in a little butter. Season with pepper and salt. Boiled grits or rice in amounts necessary for the proper consistency are added.

Mix well and stuff in bladders or hog middles, allowing plenty of room for tying them into lengths of about 6 ins., where casings are used. Have water at the boiling point, remove from fire and add puddings. Allow them to remain in hot water until they become firm to the touch. They are kept in water only long enough to set the mixture. When taken out, they are hung up in chill room to cool.

Black puddings are liable to become slimy or mouldy if kept a few days. This can be overcome by dipping puddings in a strong salt water solution at a temperature of about 120 degs. F. When cold and dry they should be wiped with a cloth which has been partially soaked in salad oil.

MOLD ON WRAPPED HAMS

Smoked hams are sometimes returned by retailers as moldy. A small packer who has had this difficulty writes:

Editor THE NATIONAL PROVISIONER:

Can you suggest some means of preventing mold development on hams? We have had the most trouble with our wrapped hams, which happen to be our best quality.

Mold on hams can usually be traced to wrapping them too long before they are shipped or too soon after they come out of the smokehouse. It is desirable to let hams hang on trees for 24 hours in the smoked meat hanging room to cool them off thoroughly after they come out of the smokehouse. Moisture is likely to accumulate on the surface of meats which are wrapped while they are still warm.

Hams not needed for orders should be left hanging in the smoked meat hanging room and should not be wrapped until just before shipment. Some packers wipe meats with cheesecloth just before they are packaged. Hams should not

be too cold when wrapped, as there is always the danger of condensation on the meat when taken into warmer temperatures.

Failure to dry meats enough in the smoking process may also cause a moist condition which encourages growth of mold.

It would be well for this packer to check on his smoking operations and also to see that meats hang in the smoked meat hanging room the correct length of time before being wrapped. His difficulty will probably be found in one of these practices.

SOFT PORK TRIMMINGS

A Southern packer writes to ask the best way of handling trimmings from soft and oily hogs which are to be used in sausage. He says:

Editor THE NATIONAL PROVISIONER:

How can we best use soft and oily trimmings in making pork sausage? Will the fat in such sausage fry away?

If the product is very oily it may be difficult to get good results, but this oily consistency, if not too marked, is merely softness of the fat of the carcass and this fat should not fry away any more than firm fat does when heat is applied to the product.

This packer would probably get a somewhat more satisfactory appearing product by mixing trimmings from firm hogs with those from the soft or oily carcasses. He might make up a small batch of sausage from soft trimmings, one from hard trimmings and one from mixed trimmings and have the sausages cooked and note the result.

Where possible, it is customary for packers to mix the soft fats with firmer ones in the manufacture of certain products. Whether or not this would be necessary in the manufacture of pork sausage from the hogs this packer has available will depend on the degree of softness of the meat. The flavor of the sausage from peanut-fed hogs should be very good. Probably it might be necessary to use a higher percentage of lean, say 70 or 75 per cent, than is often used with meat from firm hogs.

What Is Boiled Ham Shrinkage Cost?

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In large quantities, please write for prices.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name.....
Street.....
City.....

Enclosed find a 10c stamp.

TEMPERATURES FOR CURING

Proper temperatures are important for best curing results. "PORK PACKING," The National Provisioner's test book for packers, tells just what temperatures should be used in the curing cellar.

Are your questions answered here?

Week ending September 12, 1936

Page 19

Accident Prevention

Points for Plant Executives to Keep in Mind in Maintaining a Clean Accident Record

SLIPPING ON BENCHES

A Midwest packer recently equipped all benches in his hog killing department with carborundum tops. The primary purpose was to lessen liability of workers slipping and falling. There are other benefits in providing a secure footing in such departments, however. One is a saving in salt, frequently used on metal top benches to lessen the slipping hazard. The other is better work through elimination of a need for workers to take attention from their jobs to prevent slipping and falling.

A simple way in which to provide a secure footing on benches used as standing places for workmen is to rivet or bolt angle irons around the top in such a manner that the top edges of the angles project an inch or more above top of bench. Cement is then poured into the area thus formed. This may be given a rough finish, or carborundum may be imbedded in the top surface.

SUMMER TRAFFIC HAZARDS

During the last few months packer motor trucks and cars were traveling roads which were crowded with vacationists and heavy summer automobile traffic. Extra care was needed to avoid accidents during this season. Not only did the packer driver have to observe safe driving rules, but he had to watch out for others who may break them.

Commenting on the heavy increase in highway hazards during the summer months, W. H. Cameron, director of the National Safety Council, said recently:

"Each year the nation has seemed helpless to arrest or reduce the monthly increase in highway accident tragedies that begin in April and reach a peak in October. In 1935 the month of April saw 2,590 persons go to their deaths in traffic accidents on American streets and highways. In October, after a steady increase through the summer months, the total was 3,850."

Congested highways, strange roads and the ever-present high speeds and recklessness, he said, largely explain why the summer months are a critical period in any drive to control traffic accidents.

Cameron used what he called "the splendid records of many cities in cutting down tragic accidents" to support his statement that the summer of 1936 would witness remarkable reductions in accidents and thousands of lives saved if automobile drivers, whether vacation-

ing or driving on business, would religiously adopt "safe, sane, sensible" driving methods and courtesies.

According to the council the 8 per cent reduction in traffic deaths for the first three months of 1936 as compared to the corresponding period of 1935, has slowed down to a gain of only 6 per cent at the end of April, during which month 2,460 persons were killed in traffic accidents, 100 more than were so killed in March.

Good weather, vacation time brought still more travel, as the council predicted, especially on rural highways where control is lax, where high speed is tempting and where unexpected hazards wait the careless motorist. Last year, traffic fatalities rose steadily until the August toll was 50 per cent greater than for February.

Accident statistics reveal that Saturday and Sunday have been the most hazardous days of the week for motorists and pedestrians. Each of those days recorded 19 per cent of the total accidents for the average week in 1935 that resulted in fatal injuries for one or more persons. Friday was only a little less dangerous and average figures on 1935 traffic accident experience point at the week-end with its increased volume of traffic as the most dangerous time.

Now that vacation season is drawing to a close the council's report on progress made toward safety on highways in summer of 1936 would be interesting.

REDUCING HEAD INJURIES

Among the more common accidents in meat plants are those to heads and feet caused by trolleys falling off rails and striking workers. In one plant all workers exposed to this hazard are required to wear metal helmets and safety type shoes. Previous to requiring these safeguards a serious accident of this kind would occur occasionally. Today a lost-time accident caused by a falling trolley is a rarity in this plant.



Rust and Corrosion

Everyday Problems of Meat Plant Equipment and Maintenance and How to Solve Them

CHROMIUM

By HENRY TRAPHAGEN

THE curious metal chromium and its compounds and alloys is Nature's greatest contribution to the science of rust prevention.

Chromium is found in nature as a hard brilliant ore known as chromite. Separation of the metal is a difficult job, for chromium resists any attempt to disturb its natural state. Tremendously high temperatures are required to coax the metal out.

Once separated, chromium persists in its natural laziness. It is a most unsociable material. It refuses to be affected by most corrosives, is indifferent to moisture, gases, acids, alkalis, oxygen of the air and other materials that usually combine to form compounds that we know as corrosion.

Chromium has one great weakness—chlorine and its compounds. In the presence of these agents chromium yields, otherwise it would be the perfect resistant.

In the field of rust prevention we meet chromium everywhere. And it tops the list. In the paint industry, combined with zinc, in the form of zinc chromate, we find a paint pigment that is the best rust inhibitor known among all of the pigments.

In the plating industry chromium plate has earned a reputation that is too well-known to need further comment. In the field of underwater corrosion, as exemplified in the control of brine baths, another chromium compound, potassium chromate, heads the list of rust preventives.

Among fabricated metals, stainless steel, a chromium alloy, has performed well under severe conditions. Chromium is an anti-corrosion natural.

EDITOR'S NOTE.—This is the ninth in a series of talks on rust and corrosion in the meat plant. Having discussed causes of rust and damage done by it, the subject of rustless materials will now be taken up.

MORE ACCURATE SPLITTING

Use of mirrors in the hog cutting department to increase efficiency might seem like going to extremes. Yet more than one plant has used them for years in splitting hog carcasses, in order to get more accurate splitting. The hog splitter, working on the open side of the carcass, cannot see the back. With a mirror opposite him he can keep his eye on the back, and thus get more accurate results. First cost is small, and there is no operating or maintenance expense. More packers might consider the idea.

HIGH SHOULDERS* mean Low Tire Costs

They're just what you need in the FOOD INDUSTRY

This "high shoulder" tire construction is something you get only in Goodyear's new Improved High Profile Truck Tires.

But get these tires on your trucks—your trucks on the job—and you'll get the most astounding truck tire performance you have ever known.

"High shoulders" mean a bigger, sturdier, tougher, cooler running tire. They mean better cushioning—extra strength for swaying loads and overloads—protection against bruises and cuts—against

blowouts—against carcass failure of any kind. They mean extra grip, pull and non-skid.

To you—Goodyear High Profile Truck Tires mean thousands of additional miles of tire life *free*—more miles per tire—more tire per dollar.

They're just what you need for dependable, economical service—to cut your tire costs to a minimum. Phone the Goodyear truck tire dealer nearest you. He'll save you money.

THE GOODYEAR TIRE & RUBBER COMPANY, INC., AKRON, O.

*** HIGH SHOULDERS**

"High shoulders" refer to the 18% greater sidewall area between rim flange and edge of tread design. This increased flexing zone distributes road shocks and destructive heat over a wider area—prevents it from localizing—dissipates heat more readily. Thus it keeps tire cooler—protects against carcass failure—lengthens tire life by thousands of miles.

**MORE TONS ARE HAULED ON GOODYEAR
TRUCK TIRES THAN ON ANY OTHER KIND**



GOOD YEAR
TRUCK TIRES money savers

Having trouble keeping mold off your Bacon?



Do as other leading packers do, call on York

You know that mold forms on bacon when there is an excess of moisture in the air in your slicing and packing room. Control of this problem presents two phases. 1...to reduce the excessive humidity of the room air and, 2...to keep its temperature at the proper point below that of the bacon as it comes from the chiller. Both these problems can be simply and economically met with York Air Conditioning Equipment.

As "Headquarters," York sets the pace in matters of engineering precision, performance and economical operation of air conditioning and refrigerating equipment designed especially for the Packing Industry. If you are having trouble with "bacon mold" let our engineers

talk with you. It will not obligate you in any way.

Take Advantage of York's Nation-wide Engineering Service

To do so is easy and convenient for York "Headquarters" Branches are located in every important center of demand. For many years leading packers have used York service because they know that engineers from "Headquarters" know every phase of mechanical cooling and air conditioning as it applies to their industry...There are over 60,000 Engineered York Installations in operation today. York Ice Machinery Corporation, York, Pennsylvania. Headquarters Branches throughout the world.



YORK *Headquarters for Mechanical Cooling since 1885*
AIR CONDITIONING and REFRIGERATION

REFRIGERATION ☆

and Air Conditioning

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

HOG CHILLING

It was not so long ago that the notion prevailed generally in the meat packing industry that hog carcasses should hang in natural temperatures to dissipate "animal heat" before being placed in chill room.

Many sour hams, ascribed to many causes but the right one—bacterial action—resulted. Today it is known that the sooner hogs are thoroughly chilled after slaughter the better the resulting products will be and the smaller the loss from sour hams. As a result hogs are being chilled to cutting temperature in from 16 to 18 hours in many plants.

Rapid chilling requires a rapid circulation of air in chill room. In some cases a complete change of air is made in chill room in as short an interval as 2½ minutes. That hot hog carcasses can be subjected to rather severe blasts of cold air without discoloration, undue shrink or deterioration is not yet generally accepted by packers, nevertheless the fact has been proved on many occasions.

The explanation of low shrink of hog carcasses in rapid air movement is that the rate at which water vapor is given off from any surface depends largely on temperature of that surface. If a blast of cold humid air is directed against a warm moist surface temperature of the surface is lowered quickly, thereby reducing pressure of vapor at surface and consequently the amount of moisture given off in unit time. Instead of heavy withdrawal of moisture from a carcass in a chill room refrigerated with modern equipment, therefore, there is actually a reduction in shrink.

Once a carcass has been chilled, however, conditions change. Then an air blast directed against it will cause needless loss of weight. It is necessary in designing a refrigerating system for quick chilling of hogs, therefore, to provide facilities for regulating and controlling air motion as well as temperature. Fortunately this is a simple matter.

Fear of the results on carcasses of rapid and direct air circulation apparently is a factor which has delayed unduly modernization of many hog chill rooms that at present are unsatisfactory both from chilling time and sour ham angles. This fear is as groundless as was the belief for the need of dissi-

pating "animal heat" before chilling.

This does not mean that chill room refrigerating equipment and methods can be haphazardly selected, installed and used. Best results are obtained when all conditions are known and provided for. And each installation is very liable to be a problem in itself. Thus the job of providing satisfactory quick chilling is one of engineering rather than equipment—of adapting rather than constructing.

REFRIGERATION NOTES

L. F. Tucker has purchased meat business of Earl Garver and Wm. Graham, Silverton, Ore., and will erect cold storage unit.

Lee Soden, meat dealer of Tieton, Wash., will add cold storage lockers.

Norbert Medved, City Markets, Nespeerce, Ida., will add cold storage lockers.

H. H. Clark, South Enola, Pa., has acquired old Merchants Ice Co. plant and is remodeling and reorganizing it under name of Harrisburg Ice & Cold Storage Co.

A 100,000 cu. ft. cold storage plant is being erected by Walter G. Wenger, Chambersburg, Pa.

Fred Schreeck, Baker, Ore., has added a cold storage locker room to his ice and cold storage plant.

Independence Dairy Products Co. is installing cold storage room with 250 individual lockers at Independence, Ore.

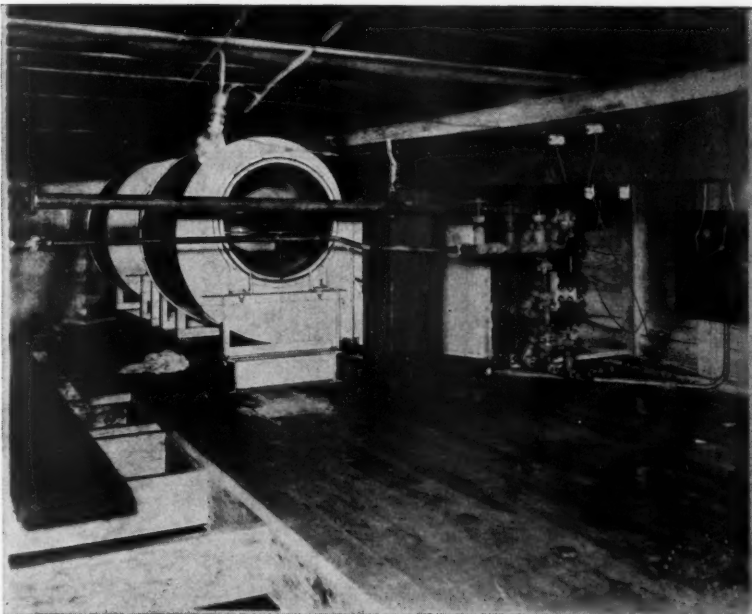
New cold storage locker plant has been opened by George W. Polk, Oshkosh, Neb.

United Butchers Abattoir has been completed at Atlanta, Ga., to include cold storage plant.

Kootenay Cooperative Cold Storage Association, Nelson, B. C., Canada, has completed new warehouse with cold storage facilities.

TRUCK DRIVER REGULATION

A public hearing, to be held in the Washington offices of the Interstate Commerce Commission, has been called for September 16 to receive comments relative to safety regulations proposed by the Bureau of Motor Carriers for application to motor truck and bus



CHILL QUICKLY WITH NO DISCOLORATION AND LOW SHRINK

Two of the four units which supply refrigeration to hog chill room in plant of H. H. Meyer Packing Co., Cincinnati, O. Room has a capacity of 1,200 carcasses and air is changed each 2½ minutes. Chilling is done in from 16 to 18 hours.

operation in interstate commerce.

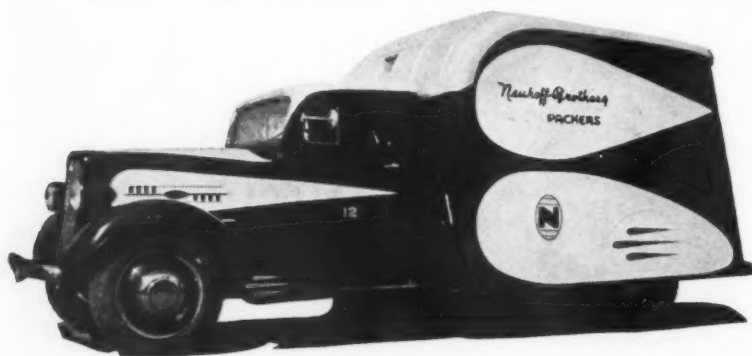
The proposed regulations are intended to apply at present only to common and contract carriers, but the bureau announced that it will give consideration to extending their application to all private carriers operating in interstate commerce. This, of course, would affect many packers.

As proposed by the I.C.C. the rules presage an attempt to institute a rigid federal control over all truck drivers operating in interstate commerce. One of the necessities for a long term program of safety, the I.C.C. said, would be licensing of all drivers by the commission with power to suspend or revoke licenses for cause.

The commission is proposing that every truck owner in the country who is subject to its jurisdiction file with it an elaborate statement of the qualifications of every driver in his employ. In addition to checking up on the drivers the proposed rules would require vehicles to be equipped with certain safety equipment.

CAREFUL GOBEL DRIVERS

Without a single accident in nine years of constant heavy driving, during which time they covered aggregately 491,400 miles, 5 drivers for A. Gobel, Inc., New York City, received awards from the General Accident Assurance Co. Altogether 11 men of the Gobel crew have kept unblemished driving records for five or more years, a real accomplishment considering the fact that they drive daily through the heaviest and most concentrated traffic in the United States. Fifty-four drivers of the Gobel organization have received merit cards for careful operation of the commercial vehicles insured under the automobile policy of the General Accident Co.



STREAMLINED BODY FOR MEATS

This handsomely-streamlined body was built for Neuhoff Bros., meat packers, Dallas, Tex., by the Texas Body and Equipment Co. Its appearance and performance have proved so satisfactory the body-building company has constructed another as a demonstrator.

The body carries 3 tons of meat at temperatures between 40 and 50 degs. F., using dry ice for refrigeration. Dry-Zero blanket is used to insulate roof, sides and ends; cork is installed in floor. Dimensions are: length, 9 ft.; width, 78 in.; height, 64 in.

DEFER NEW ICING RATE

Protest of the increased icing charges and new charges on freight requiring refrigeration to be effective on September 10 under an order from the Interstate Commerce Commission, resulted in an order by the three-judge federal court at Chicago deferring the increased rates for 60 days. Both the shippers and the railroads were given 10 days in which to file briefs in connection with the case.

Armour and Company, Cudahy Packing Co., Swift & Company and Wilson & Co. protested the order of the commission along with some 25 dairy products companies and other shippers of product requiring refrigeration. Suits were filed recently to enjoin the railroads and the commission from making the increases effective.

Packers and other shippers charged the railroads with violation of the long and short haul provisions of the interstate commerce act through charges for carrying ice in refrigerator cars as proposed in the new tariffs. It was stated that the charges for carrying ice in cars from Chicago to New Jersey were higher than charges for the longer distance from Chicago to New York. Shippers contend that the increased charges and the new proposed service charges would increase their freight bills by several million dollars annually.

URGES SAFE DRIVING

Illustrating that 100 per cent driving safety can be achieved, the Cudahy Packing Co. is using a police director's commendation of driving by workers in one division to persuade all company employees that they should drive safely too. A letter to its employees advises them to "Stop, Look and Listen—every time. Save money, lives, legs and suffering."

The letter points out that the director of police of Kansas City, Mo., knows that drivers for the local Cudahy wholesale markets do "stop, look and listen," and that the rest of the company drivers can earn an "in" with police departments everywhere. The director of police of Kansas City reports that Cudahy drivers did not have a single accident against them during 1935. He declares that this is a real record and is very encouraging to public safety departments in their drive against traffic accidents.

OFFER YARDS SECURITIES

In anticipation of the offering of its securities in the near future, the newly formed United Stock Yards Corporation of Chicago has filed a registration statement with the Securities and Exchange Commission covering the issuance of \$12,500,000 of bonds and stocks. The company was formed to take over the interests of Swift & Company in stock yards properties located in Milwaukee, Wis., Sioux City, Iowa, Brighton, Mass., Portland, Ore., San Francisco, Cal., Toronto, Canada, St. Joseph, Mo., Ft. Worth, Tex., and St. Paul, Minn. The United States district court at Washington, D. C., recently approved the application of the company for transfer of its stockyard holdings, its interest in the various companies ranging from small minorities to more than 50 per cent.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Sept. 9, 1936, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week Ended			Sept. 9.
	Sept. 9.	—Sept. 9—		Sept. 9.
Amal. Leather.	3,700	2½	2½	2½
Do. Pfd.	300	54½	54	54½
Amer. H. & L.	2,300	5½	5½	5½
Do. Pfd.	500	35½	35½	35½
Amer. Stores.	1,400	27½	27½	27½
Armour III.	29,350	5½	5½	5½
Do. Pr. Pfd.	2,200	78½	78	78½
Do. Pfd.	100	107	107	107
Do. Del. Pfd.	300	110½	110½	110½
Beechnut Pack.	500	96	96	96½
Boback, H. C.	50	9½	9½	9½
Do. Pfd.	60	55½	55½	55½
Chick. Co. Oil.	3,500	22	20½	20½
Childs Co.	5,600	9½	9	9½
Cudahy Pack.	400	37	37	37
First Nat. Strs.	900	47½	47½	47½
Gen. Foods	5,000	39	38½	39
Gobel Co.	4,300	4½	4½	4½
Gr. A&P 1st Pfd.	60	126	125½	126
Do. New	350	117	116½	117
Hormel, G. A.	100	18½	18½	18½
Hygrade Food.	700	4½	4½	4½
Kroger G. & B.	4,100	20½	20½	20½
Libby McNeill.	2,850	9½	9½	9½
Mickelberry Co.	7,200	3½	3½	3½
M. & H. Pfd.	150	6½	6½	6½
Morrell & Co.	500	1½	1½	1½
Natl. Leather.	1,200	9	8½	8½
Proc. & Gamb.	5,300	46½	46½	46½
Do. Pr. Pfd.	60	118	118	118
Rath Pack.	50	25½	25½	25½
Safeway Strs.	3,500	30½	30½	30½
Do. 6% Pfd.	40	110½	110½	110½
Do. 7% Pfd.	10	112	112	112½
Stahl Meyer	100	2½	2½	2½
Swift & Co.	7,200	22½	22½	22½
Do. Int'l.	1,950	31½	31	31½
U. S. Leather.	1,100	6	6	6
Do. A.	1,600	12½	12½	12½
Do. Pr. Pfd.	100	93	93	93
Wesson Oil	3,000	42½	42½	42½
Do. Pfd.	100	83	83	83
Wilson & Co.	17,700	8½	8½	8½
Do. Pfd.	700	77½	77½	77½

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83 82
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hence superior on 5 counts!



Check the advantages of Rock Cork against your own standards for low-temperature insulations... see why this *mineral* insulation assures longer efficiency under severe service conditions

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INSULATION
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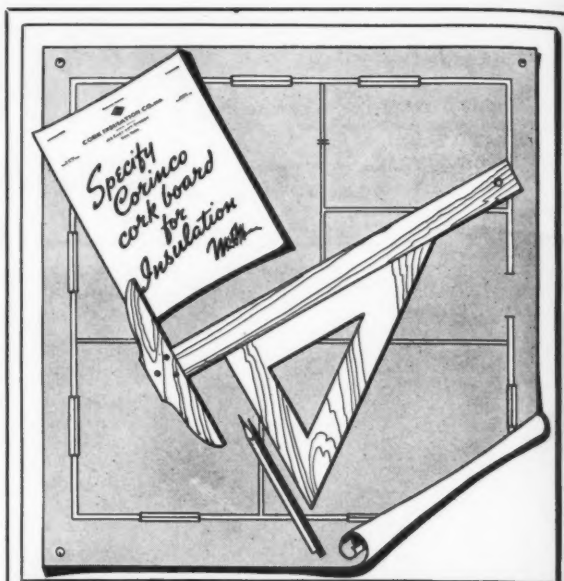
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Leading packers are using it to wrap meat for storage or when delivered from plant to retail meat stores at a considerable saving, because weight for weight it is stronger, cleaner, more sanitary, and better looking than other papers previously used for this purpose.

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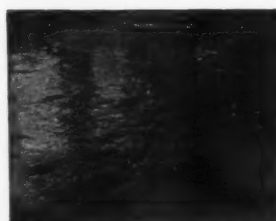
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BANG! CRASH BUMP!

and an ordinary cement floor is on its way to ruin! But Cleve-O-Cement can restore the broken cement floor to BETTER THAN NEW.

Cleve-O-Cement is an entirely different kind of floor patching material. Applied in the afternoon, it dries hard as flint overnight and is ready for heavy traffic the following day. Waterproof acid resistant and unaffected by freezing temperatures. Proven by years of use in packing and dairy plants throughout the country. Made only by the Midland Paint and Varnish Co., 1324 Marquette Ave., Cleveland, Ohio.



BROKEN, RUTTED FLOORS
ONE DAY



SMOOTH, HARD FLOORS THE
NEXT DAY

The National Provisioner



MONEY UP THE SMOKESTACK

Packers are familiar with carbon dioxide in its solid form (dry ice). They use it alone or in combination with water ice to cool trucks and refrigerator cars. But in the boiler room the packer also produces large quantities of carbon dioxide gas (CO₂) which passes up the stack with other products resulting from the burning of coal and is lost in the atmosphere.

There is this difference between buying carbon dioxide for cooling and pro-

ducing and wasting it in the boiler room. The efficiency with which CO₂ is used as a refrigerant determines cooling cost, while the effectiveness with which it is wasted in the boiler room influences low steam costs.

Probably every packer who buys solid carbon dioxide at a relatively high price has established some sort of control to see that the money is not wasted. But very few packers—so far as THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE could determine—ever heard of carbon dioxide in connection with coal waste and steam costs. And fewer know that, practically speaking, the more CO₂ sent up their boiler room stacks the lower will be the cost of steam.

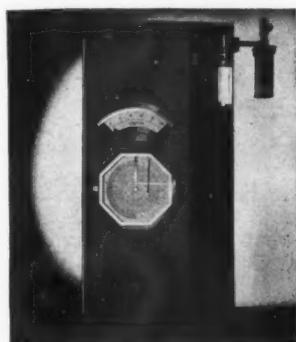
When flue gas analyzes 4 per cent CO₂, then 33 per cent of the coal fired under the boilers is wasted. When carbon dioxide in the flue gas is 6 per cent, then 19 per cent of the fuel is wasted. But when 14 per cent is sent up the stack waste of coal is only 1.6 per cent.

Therefore, it is to the advantage of

the packer to send as much CO₂ as possible up the smokestack. And, regardless of other considerations, the packer should know the percentage of CO₂ in his flue gases, because it is not only an indicator of money loss, but also an index of the efficiency with which a boiler is being operated.

Fortunately, there is a simple method by which the packer can have a continuous record of the percentage of CO₂ in the flue gas, from which may be calculated the amount of preventable fuel losses in his plant. This is by using a recording CO₂ meter. This is an automatic device which makes a continuous analysis of the flue gas and records the amount of CO₂ in it. With such an instrument installed, the fireman is able to maintain at all times combustion conditions to make available for the boiler the greatest percentage of the heat in the coal. Without this information he must operate largely by "rule of thumb," and the packer takes the losses which invariably result under such conditions.

One of the latest improved CO₂ recording meters is shown in the accompanying illustration. It is a product of Republic Flow Meters Co., Chicago. A permanent continuous pen line record is inscribed which may be read directly in percentage of CO₂. The company has prepared literature describing this meter and its use and containing much valuable information on fuel saving which may be obtained by any packer upon application.



SHOWS FUEL LOSSES

Recording CO₂ meter used in meat plant boiler rooms to check on boiler operating methods and maintain conditions so that preventable fuel losses will be held to a minimum.

ACCURATE WEIGHING

A few years ago the giving of an ounce or more over for good measure was common practice in food sales. Today, however, meats and other foods, particularly in packages, are sold almost exclusively on an exact weight basis. A pound is 16 oz., no more and no less.

With increasing quantities of meat products marketed, wrapped and packaged, the problem of securing exact weight in each unit of sale is increasing—not because accurate weighing equipment is not available, but because as volume increases chances for weight errors are magnified proportionately. The packer's problem is not one of equipment, therefore, but of choosing that which will give the most satisfactory results, in combination with high-speed packaging lines, by discounting the human element as much as possible.

Packers desirous of eliminating weighing errors and planning new wrapping and packaging lines or mod-

ernization of old methods will find much of interest and value in the new publication, "Industry at Work," issued by the Exact Weight Scale Co., Columbus, O. In this are illustrated by close-up views, dozens of wrapping and packaging operations in many food manufacturing and processing plants, including packinghouses. A careful study of these action photographs may not only suggest ways for speeding up packaging operations, but also for improving wrapping and packaging efficiencies and effecting important economies through visible weight control.

COLD STORE DOOR GASKET

Working on the principle that confined air space in a cellular construction furnishes the best insulation, and with the knowledge that rubber is the best waterproof material known, Jamison Cold Storage Door Co. has developed a new product—the Jamison resilient, pure rubber, cold storage door gasket. This



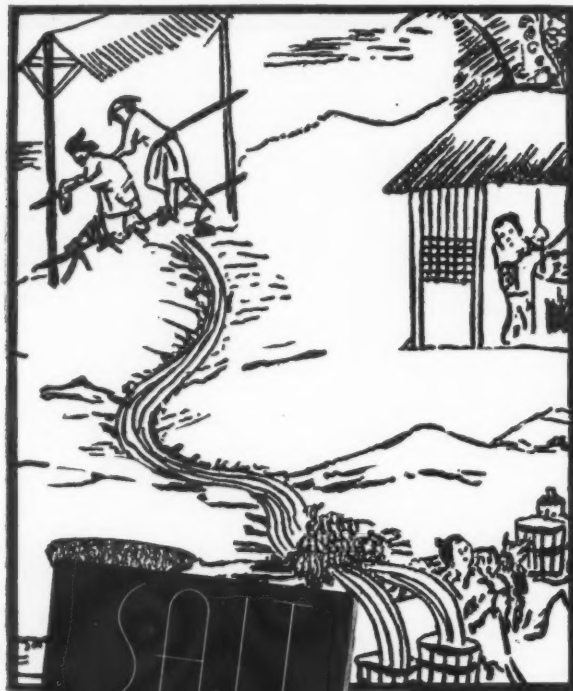
NEW GASKET

new product is said to assure perfect insulation, is durable and remains soft and pliable over long periods. Since it is resilient it maintains quicker and greater recovery after compression, no "pinching up" being required, and it conforms to the door frame and makes an air-tight seal.

The gasket is manufactured in two styles—type CD (illustrated) for standard infitting doors and type SF for sharp freezer doors of the overlap type. All Jamison-built doors have this new gasket as standard equipment. Both types are also available for replacement on doors of any make now in service.

A TRIFLE ODD . . .

2700 B. C. a Chinese artist drew this picture of the newest and latest method in the manufacture of salt. It seems a little odd in this year 1936 A. D., but it is only one of the fascinating pictures in "Salt—its Romantic History, its Refining and its Many Uses." Be sure to get your copy. (See below.)



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ONLY

Believe it or not, all salt is not alike. If you wish to get a real picture of why this is so (and why it is important to choose the exact type of salt research shows best suited as an ingredient in your own product) send for a copy of this 90 page book—"SALT, its Romantic History, its Refining and its Many Uses." Save this page, give it to your secretary and have her write for a copy. Because of its cost we must limit free copies of this book to executives of companies using salt in their business. All others should remit one dollar with their request. Worcester Salt Company, America's oldest refiners of pure salt, 40 Worth St., N. Y. C.

Worcester Salt



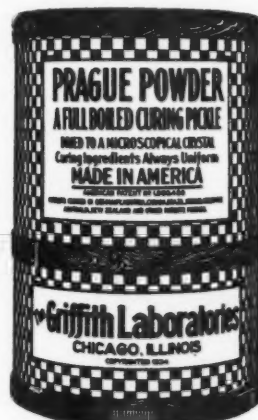
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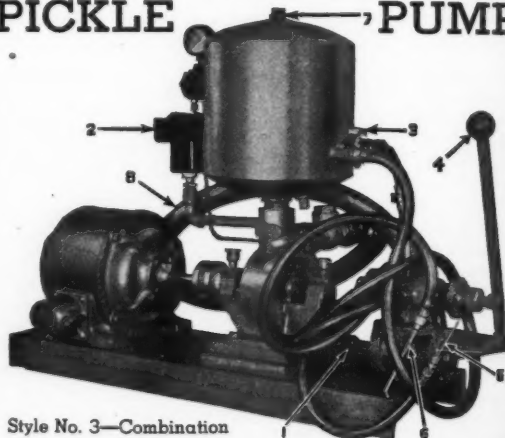


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Sausage Meats in 24 to 48 hours
Fancy Corned Beef in a few days

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Can Be Improved! Try
**BIG BOY ELECTRIC
PICKLE** PUMP



Style No. 3—Combination

Has 1 control or measuring device and is equipped with needles and hoses for artery pumping also. Replace your old hand pump with "BIG BOY."

GRIFFITH LABORATORIES
1415 W. 37th Street, Chicago, Ill.

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

MARKET for hog products displayed a higher range the past week especially lard, based partly on the strength in cottonseed oil and the prospects of smaller new crop supplies of oil. Irregularity in grains, caused mixed fluctuations at times in hog products but a barely steady tone in live hogs and liberal hog marketings served to check advances.

Lard moved into new high ground for the current month and this created a somewhat better feeling generally. A bearish factor is the persistent Washington advices of the prospects of heavier slaughterings this fall than last.

However, there was more of a tendency to look upon the future situation than the present or nearby position. Pork loins at Chicago again went to new highs for the year, being quoted at 16 to 28c a pound wholesale, depending on weight range.

Crop Condition Influences

The fact that cotton oil moved into new high ground for the season was of no little importance, as it indicated that competition from shortening would most likely be at higher prices than those prevailing at present rather than at lower ones. On the other hand, climatic conditions have been such as to improve the late corn crop outlook as well as to benefit pastures and forage and thereby lessen to some extent the acuteness of the recent drought. Less was heard of the possibilities of the necessity of liquidation of livestock on account of great scarcity of feedstuffs.

Receipts of hogs at Western packing points last week, were 216,700 head compared with 251,700 the previous week and 154,800 the same week last year. Average price of hogs at Chicago was around 10½c at mid-week, or about the same level as prevailed the previous week. Top price was at 11.35c, compared with 11.45c the previous week.

Stocks of lard at the seven western packing points at the end of August were placed at 77,381,000 lbs. compared with 78,460,000 lbs. at the end of July and 27,240,000 lbs. at the end of August last year. To some extent the trade was awaiting the corn crop estimate due later in the week, but in general there was a tendency to look for a figure somewhere around the private averages of 1,416,000,000 bu. compared with the government August 1,439,000,000 bu. and the final last year of 2,292,000,000 bu.

Lard Exports Higher

Lard exports, official, for the week ended August 29 totaled 766,000 lbs. compared with 573,000 lbs. the same week last year, making exports January 1 to August 29 this year of 71,900,000

lbs., compared with 77,152,000 lbs. the same time last year.

Exports of hams and shoulders for the week, were 485,000 lbs. against 1,027,000 lbs. last year, bacon 714,000 lbs. against 109,000 lbs., and pickled pork 153,000 lbs. against 74,000 lbs. at the like period a year ago.

PORK—Demand was fair at New York and the market was steady, with mess quoted at \$31.00 a barrel, family \$30.50 per barrel and fat backs \$23.50 @ \$25.00 per barrel.

LARD—Demand was fair and the market firm at New York with prime Western quoted at 12@12.10c, middle Western 11.90@12c, New York city tierces 11½@11¾c, tubs 12¼@12½c, refined continent 12½@12¾c, South American 12½@12¾c, Brazil kegs 12½@12¾c, compound in car lots New York 12½c, smaller lots 12¾c.

At Chicago regular lard in round lots was quoted at 2½c over September, loose lard at 42½c under September and leaf lard at 20c under September.

(See page 38 for later markets.)

BEEF—Demand was fair at New York and market firm, with mess nominal, packer nominal, family \$18.00 @ \$19.00 per barrel, an advance of \$1.50 for the week, and extra India mess nominal.

MEAT IMPORTS AT NEW YORK

For week ended Sept. 4, 1936:

Point of origin.	Commodity.	Amount Lbs.
Argentina—Oleo stearine	55,115
—Canned corned beef	105,000
—Cooked hams in tins	81
—S. F. ham	7,226
Australia—Oleo stearine	245,312
Canada—Smoked back bacon	3,082
—Fresh chilled pork	21,261
—Fresh frozen beef	24,342
—Fresh chilled beef	2,200
—Smoked pork loins	297
—Smoked pork shoulders	364
—S. F. ham	6,040
—Fresh frozen pork	90
—Fresh chilled picnics	554
—Fresh frozen pork bellies	2,409
—Fresh frozen ham	3,600
—Smoked chilled pork tenderloins	200
—Fresh chilled pork spareribs	250
Denmark—Cooked hams in tins	21,609
—Smoked hams	2,599
—Cooked picnics in tins	4,101
England—Smoked bacon	2,200
Germany—Cooked sausage in tins	181
—Smoked ham	300
Holland—Cooked ham in tins	4,298
—Smoked ham	1,068
Hungary—Cooked ham in tins	19,590
—Luncheon meat in tins	72
Italy—Smoked ham	4,724
Lithuania—Cooked ham in tins	19,867
—Smoked bacon	3,203
—Fresh frozen picnics	8,322
—Fresh frozen hams	14,000
—Smoked sausage	1,622
—Fresh frozen pork butts	3,100
—Cooked picnics in tins	3,500
—Fresh frozen pork	26,419
Poland—Cooked ham in tins	57,918
—Cooked picnics in tins	8,265
—Smoked bacon	2,500
—Smoked sausage	1,031
—Smoked pork loins	186

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner from Emmanuel Weidling & A. Bloch, 12 Rue Larmartine, Paris.)

Paris, August 27, 1936.

LARD—Market continued very firm during August. Stocks are extremely low. To-day's nominal quotation for refined lard for export, 500 francs per 100 kilos, in boxes of 25 kilos net weight.

TALLOW—Paris official quotation, 185 francs per 100 kilos naked. However, sales were made at about 200 francs. Fine toilet soap making tallow quoted at 210 francs per 100 kilos, and edible grades 215 naked.

VEGETABLE OIL—Market remained very firm during the month. Quotation for soap making grade groundnut varied from 340 to 350 francs per 100 kilos naked; edible grades 420 to 450; copra oil, 220 to 225 francs per 100 kilos naked.

GERMAN MEAT IMPORTS

Germany increased meat imports during the first six months of 1936 some 440 per cent over the low figures of the first half of 1935. Pork imports increased from 434 tons to 24,935 tons; fat backs from 4,233 tons to 5,179 tons, while imports of fresh livers fell off from 4,214 to 3,358 tons. Lard imports

Watch the Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at ¼c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ¾c under he loses \$112.50; at 1c under he loses \$150.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ¼c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III



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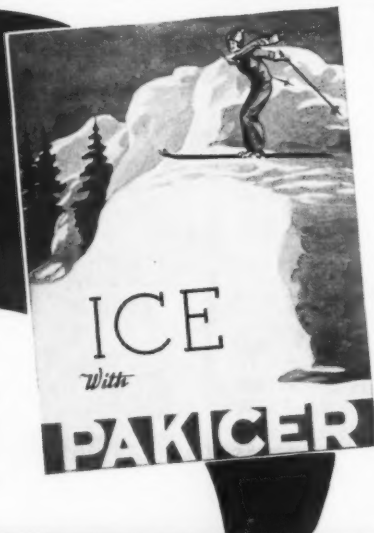
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The National Provisioner

for the period totaled 18,798 tons, about 68 per cent larger than in the first half of 1935. Chief gains in lard imports occurred in those from Hungary which advanced from 2,367 to 4,803 tons; Yugoslavia from 275 to 2,112 tons; Argentina from 75 to 1,876 tons; Brazil from nothing to 1,833 tons; Bulgaria from nothing to 937 tons and the United States from 917 to 1,339 tons. Lard receipts from Denmark dropped from 6,191 to 5,056 tons.

BRITISH PROVISION IMPORTS

Liverpool Provision Trade Association reported imports during August:

Bacon (including shoulders), cwt.	24,249
Hams, cwt.	33,539
Lard, tons	492

Approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, cwt.	Hams, cwt.	Lard, tons.
August, 1936	5,014	6,863	107
July, 1936	4,979	8,534	129
August, 1935	3,110	5,669	49

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Aug. 1, '36, lbs.	July 1, '36, lbs.	Aug. 1, '35, lbs.
Beef	11,707,529	12,788,685	8,810,654
Veal	3,680,988	3,157,867	2,182,977
Pork	30,755,028	36,997,468	26,813,303
Mutton and lamb	671,435	671,542	900,538

Hog Cut-Out Results

CUTTING results on quality butcher hogs during the first three market days of the current week continued to improve, although heavy averages showed a loss of nearly \$2 per head. However, results are better than they have been in some time.

Market for green product was not particularly good which was reflected in the price of live hogs. Neither was the quality of hogs as good as in recent weeks. The percentage of sows in the runs at Chicago dropped markedly during the three-day market period.

Well finished hogs, weighing 180 to 240 lbs., were in best demand and brought highest prices, with the week's top at \$11.45. Outlook is for larger supplies in coming weeks, in the opinion of the trade, which has been reflected in both hog and product values.

The test shown on this page is worked out on the basis of live hog and green product prices at Chicago, with operating costs and credit representative of average local conditions.

PORK PRODUCTS EXPORTS

To	Week ended Sept. 5, 1936.	Week ended Sept. 7, 1935.	Nov. 1, 1935 to Sept. 5, 1936.
United Kingdom	184	184	184
Continent	862	862	862
West Indies	100	100	100
Total	1,206	1,206	1,206

BACON AND HAMS

	M lbs.	M lbs.	M lbs.
United Kingdom	959	915	73,146
Continent	3	3	95
West Indies	2	2	188
Other Countries	961	918	73,494

LARD

	M lbs.	M lbs.	M lbs.
United Kingdom	1,401	178	76,517
Continent	22	22	6,984
Sth. and Ctl. America	1	1	993
West Indies	1	4	2,563
Other Countries	1,424	182	87,060

TOTAL EXPORTS BY PORTS

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	269	269	347
Boston	668	668	1,076
Montreal	2	2	1
Halifax	961	961	1,424
Total Week	1,401	1,401	1,424
Previous Week	1,424	1,424	1,424
2 weeks ago	918	918	1,833
Cor. week 1935	918	918	1,833

SUMMARY NOVEMBER 1, 1935 TO SEPT. 5, 1936.

	1935 to 1936.	1935 to 1936.	De-crease.
Pork, M lbs.	241	357	116
Bacon and Hams, M lbs.	73,434	98,753	25,319
Lard, M lbs.	87,060	91,952	4,891

Watch the Classified Advertisements page for bargains in equipment.

LOSS IN HOG SCALDING

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork plant handbook.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.			220-260 lbs.			260-300 lbs.			
Regular hams	14.00	19.25	\$ 2.70	13.70	19.25	\$ 2.62	13.30	19.00	\$ 2.53
Picnics	5.60	14.92	.84	5.30	14.16	.75	5.00	11.54	.58
Boston butts	4.00	21.12 1/2	.85	4.00	21.12 1/2	.85	4.00	21.12 1/2	.85
Loins (blade in)	9.80	26.25	2.57	9.50	23.37 1/2	2.22	9.00	20.62 1/2	1.86
Bellies, S. P.	11.00	19.41	2.14	8.70	18.79	1.64	3.50	17.79	.62
Bellies, D. S.	3.00	12.75	.38	9.00	12.25	1.10
Fat backs	2.00	8.75	.17	4.00	9.25	.37	5.00	10.75	.54
Plates and jowls	2.50	9.62 1/2	.24	2.50	9.62 1/2	.24	3.00	9.62 1/2	.29
Raw leaf	2.00	11.33	.23	2.10	11.33	.24	2.00	11.33	.23
P. S. lard, rend, wt.	11.60	11.41	1.32	10.90	11.41	1.24	11.00	11.41	1.26
Spareribs	1.50	14.25	.21	1.50	14.25	.21	1.50	14.25	.21
Trimnings	3.00	13.12 1/2	.39	2.80	13.12 1/2	.37	2.70	13.12 1/2	.35
Feet, tails, neckbones	2.0009	2.0009	2.0009
Offal and misc.373737
TOTAL YIELD AND VALUE	69.00		\$12.12	70.00		\$11.59	71.00		\$10.88
Cost of hogs per cwt.		\$11.19			\$11.12			\$10.86	
Condemnation loss		.05			.05			.05	
Handling & overhead		.74			.66			.63	
TOTAL COST PER CWT ALIVE		\$11.98			\$11.83			\$11.54	
TOTAL VALUE		12.12			11.59			10.88	
Loss per cwt.					.24			.66	
Loss per hog					.58			\$1.85	
Profit per cwt.		.14							
Profit per hog		.28							

Week ending September 12, 1936

Page 31



"C-B" Cold Storage Door

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"CB" Cold Storage Doors of any type can be completely metal clad. Entire door and frame are each completely enclosed with 26-gauge galvanized iron.

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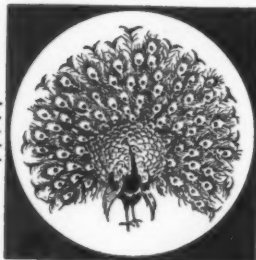
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Peacock Brand Certified Casing Colors	Baystean
	Sani Close
	Meat Branding Inks—Violet and Brown

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—PIGS—CUTS—CALVES—

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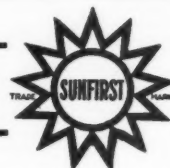
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LUCE MFG. CO., LANSING, MICHIGAN

NEW CUDAHY DOG FOOD

Canned dog food has been added to the list of products manufactured by the Cudahy Packing Co. The new product, marketed under the brand name "Tally-Ho," is described as being made from clean, carefully-selected fresh beef and beef by-products, thoroughly cooked and blended in proper proportions with vegetables, cereal and salt. Every ingredient in Tally-Ho is claimed to be a principal food.

Gus Robert, in charge of the Tally-Ho sales promotion campaign, points out that this new food is a truly balanced diet. In offering it to the trade no appeal on the basis of a cheap price is being made. A leaflet describing the product says cheap dog foods never are a bargain, and Tally-Ho is priced on a basis consistent with quality and careful preparation.

The product is packed in brightly-labeled, 16-oz. cans, 48 tins to the case. It is sold in areas served by the Cudahy branches and car routes and also through the jobbing trade. Colorful cards—equipped with an easel, pocket for advertising circulars and slot in which a can of Tally-Ho is placed—are furnished to dealers handling the product for display in windows and on counters. Although Tally-Ho was offered to the public only recently, Cudahy officials report there already is a wide demand for it.

OIL AND SEED IMPORTS

Imports of vegetable oils and seeds for the first seven months of 1936 compared with the like period of 1935.

Oils:	7 mos. end. July 31, '36, lbs.	7 mos. end. July 31, '35, lbs.
Peanut	43,312,780	66,184,492
Corn	18,072,762	13,470,939
Sunflower	18,390,327	26,873,309
Palm Kernel		
Edible	5,679,948	5,873,792
Inedible	2,075,105	35,808,923
Soybean	6,036,390	9,866,434
Coconut	205,573,944	199,499,545
Palm	189,611,925	155,136,268
Cottonseed	90,825,301	122,163,091
	579,578,482	634,882,793

Oilseeds:	7 mos. end. July 31, '36, lbs.	7 mos. end. July 31, '35, lbs.
Copra	221,427,971	228,753,372
Sesame Seed	105,311,319	133,584,064
Rapeseed	17,164,371	21,926,508
Babassu Nuts & Kernels	40,093,019	

ENGLISH LARD IMPORTS

Principal sources of lard received at Liverpool during the quarter ended June 30, 1936, were as follows: United States 47,049 cwts.; China 15,896 cwts.; Argentina 15,719; Continent of Europe 991 and New Zealand 601 cwts. Brazilian shipments were resumed early in the third quarter of the year. English-refined lard is reported to be making steady progress at the expense of the imported product.

Week ending September 12, 1936

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, SEPTEMBER 5, 1936.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.90	11.90	11.82½	11.82½b
Oct.	11.93	11.93	11.90	11.92½
Dec.	12.07½	12.07½	12.00	12.02½
Jan.	12.17½	12.17½	12.07½	12.10ax
Mar.				12.17½b
May	12.40	12.40	12.32½	12.32½

CLEAR BELLIES—				
Sept.	13.15			13.15
Dec.				13.35n
Jan.				13.50n

MONDAY, SEPTEMBER 7, 1936.

Holiday. No market.

TUESDAY, SEPTEMBER 8, 1936.

LARD—				
Sept.	11.90	12.07½	11.90	11.95ax
Oct.	12.00	12.05	11.97½	12.00ax
Dec.	12.00	12.20	11.92½	12.12½
Jan.	12.05	12.25	12.00	12.20
Mar.				12.27½b
May	12.30	12.55	12.27½	12.45ax

CLEAR BELLIES—				
Sept.	13.25			13.25
Dec.				13.35n
Jan.				13.50b

WEDNESDAY, SEPTEMBER 9, 1936.

LARD—				
Sept.	12.10	12.10	11.85	11.90-87½ax
Oct.	12.05	12.05	11.97½	11.90b
Dec.	12.25-22½	12.25	11.95	12.00
Jan.	12.27½	12.27½	12.05	12.05b
Mar.				12.17½ax
May	12.55	12.55	12.30	12.32½

CLEAR BELLIES—				
Sept.				13.25n
Dec.				13.35n
Jan.				13.50b

THURSDAY, SEPTEMBER 10, 1936.

LARD—				
Sept.				11.77½ax
Oct.	11.85	11.85	11.80	11.80b
Dec.	12.00	12.00	11.92½	11.92½
Jan.	12.02½	12.05	12.00	12.00
Mar.				12.10ax
May	12.32½	12.32½	12.25	12.25b

CLEAR BELLIES—				
Sept.	13.25			13.25
Dec.				13.35n
Jan.	13.55			13.55b

FRIDAY, SEPTEMBER 11, 1936.

LARD—				
Sept.	11.80	11.80	11.72½	11.75b
Oct.	11.80			11.80ax
Dec.	11.85	11.95	11.85	11.92½ax
Jan.	11.92½	12.00	11.92½	11.97½
Mar.				12.10b
May	12.20-15	12.25	12.15	12.22½

CLEAR BELLIES—				
Sept.				13.35b
Dec.				13.45b
Jan.				13.55b

Key: ax, asked; b, bid; n, nominal; —, split.

CANADIAN BEEF BRANDED

Sales of branded beef in Canada during July, 1936, totaled 4,436,421 lbs.; those for the same month in 1935 being 2,982,127 lbs. Sales of the first or red brand in July, 1936, amounted to 1,604,349 lbs., and those of the blue or second brand, 2,832,072 lbs.

U. S. MEATS TO CANADA

	July, 1936, lbs.	July, 1935, lbs.
Beef	2,504	1,888
Bacon and ham		
Pork	277,880	25,935
Mutton and lamb	694	614
Canned meats	7,658	2,951
Lard		
Lard compound	54,306	40

CASH PRICES

Based on actual carlot trading Thursday, September 10, 1936.

REGULAR HAMS.		
Green.		*S.P.
8-10	19½	20½
10-12	19½	20½
12-14	19½	20½
14-16	19½	20½
16-18 range	19½	

BOILING HAMS.		
Green.		*S.P.
16-18	19½	20½
18-20	19½	20½
20-22	19½	20½
16-22 range	19½	

SKINNED HAMS.		
Green.		*S.P.
10-12	22½	20½
12-14	20½	21½
14-16	20½	21½
16-18	19½	20
18-20	17½	19½
20-22	16½	17½
22-24	16½	17½
24-26	16	16½
26-30	16	16
30-35	15½	15½

PICNICS.		
Green.		*S.P.
4-6	15	15½
6-8	14½	14½
8-10	12½	12½
10-12	11½	11½
12-14	11½	11½
Short Shank ½c over.		

BELLIES.		
(Square cut seedless)		
(S. P. ¼c under D. C.)		

	Green.	*D.C.
6-8	19½	19½
8-10	19½	19½
10-12	19½	19½
12-14	19½	19½
14-16	18½	18½
16-18	17½	18

*Quotations represent No. 1 new cure.

D. S. BELLIES.		
Clear.		Rib.

14-16	14	
16-18	13½	
18-20	13½	
20-25	13½	12½
25-30	13	12½
30-35	12½	12½
35-40	12½	12½
40-50	12½	12½
50-60	12½	11½

D. S. FAT BACKS.		
6-8		9½
8-10		10
10-12		10½
12-14		11½
14-16		12½
16-18		12½
18-20		13½
20-25		13½

OTHER D. S. MEATS.

Extra Short Clears	35-45	12½n
Extra Short Ribs	35-45	12½n
Regular Plates	6-8	10½
Clear Plates	4-6	9½
Jowl Butts		11½
Green Square Jowls		13½
Green Rough Jowls		11½


LARD.

Prime Steam, cash	11.85ax
Prime Steam, loose	11.87½ax
Refined, boxed, N. Y. — Export	unquoted
Neutral, in tierces	13.75n
Raw Leaf	11.50n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended September 5, 1936:

	Week Sept. 5.	Previous week.	Same week '35.
Cured meats, lbs. 17,550,000		18,980,000	12,774,000
Fresh meats, lbs. 42,115,000		41,380,000	37,011,000
Lard, lbs. 1,945,000		1,560,000	1,887,000



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• Meat scrap producers have discovered big savings in poultry food production with the Anderson Special R. B. Crackling Expeller. • Some of these savings have amounted to as much as \$3,000 per year. You should see the figures that show how the Anderson R. B. Expeller saves you this money. Write and let us send them to you.

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1935 WEST 96TH STREET • CLEVELAND, OHIO

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THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.

PACKINGHOUSE BY-PRODUCT YIELDS

Estimated yield and production of by-products from slaughter under federal inspection, July, 1936, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production					
	July 1, 1935 to June 30, 1936.	July, 1936.	July 1, 1935 to June 30, 1936.	July, 1936.	July 1, 1935 to June 30, 1936.	July 5-yr. average 1931-35.	July, 1935.	July, 1936.	Percent July, 1936 of average	
Edible beef fat ¹	Lbs. 30.97	Lbs. 32.97	Pct. 3.38	Pct. 3.52	M lbs. 816,598	M lbs. 25,120	M lbs. 22,094	M lbs. 30,409	Pct. 121.05	
Edible beef offal.....	35.80	36.26	3.90	3.87	306,196	22,495	26,637	33,444	148.67	
Cattle hides.....	61.70	61.76	6.73	6.59	635,726	44,415	45,171	57,285	128.98	
Edible calf fat ¹	1.42	1.26	0.74	0.67	8,137	542	565	658	121.40	
Edible calf offal.....	7.43	7.38	3.88	3.90	42,749	2,818	3,540	3,855	136.80	
Lard ²	27.60	30.92	11.92	12.54	784,524	102,776	45,772	82,952	80.71	
Edible hog offal.....	8.39	9.17	3.62	3.72	238,490	20,681	14,945	24,601	118.95	
Pork trimmings.....	16.86	18.06	7.29	7.32	480,727	45,113	32,653	48,451	107.40	
Inedible hog grease ²	2.51	2.58	1.09	1.05	71,661	8,581	4,692	6,945	80.93	
Sheep edible fat ¹	1.67	1.46	1.97	1.86	28,880	2,052	2,285	1,969	95.96	
Sheep edible offal.....	2.29	2.37	2.70	3.02	39,577	2,832	3,458	3,195	112.82	

¹ Unrendered. ² Rendered.

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POWERS REGULATOR CO.

LARGE DANISH HOG KILL

Danish hog supplies indicate considerable competition for American product in case foreign trade channels are cleared for American pork and lard during the coming fall and winter. According to estimates by officials of the Danish Agricultural Council there will be ready for slaughter during the period September 4 to October 28 some 88,000 hogs per week; from October 30 to December 17, about 92,000 per week; and from December 18 to April 8, weekly slaughtering will total 108,000 head. Domestic consumption calls for 10,000 hogs weekly, and at present 2,500 hogs are exported to Germany weekly.

Reduction of 12 per cent was made on September 1 in the quota of Danish bacon to England, thus reducing weekly deliveries of pigs for the British market from 64,000 to 55,000. It is believed, however, that England will not be able to supply needs of home market and Denmark will be called on to deliver pork in excess of reduced quota.

GERMAN HOGS AND LARD

Top hogs at Berlin for the week ended August 26, 1936, were quoted at \$17.70 per cwt., compared with the same price a week earlier, and \$18.81 in the like period of 1935. Lard in tierces at Hamburg was quoted as \$13.41 per cwt., \$13.51 previous week, \$19.31 a year ago.

TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW—A rather quiet but strong market featured tallow at New York the past week. Some extra changed hands here at 6½c f.o.b., followed by sales at 6½c f.o.b., with sellers later raising their ideas ¼c above the latter figure. Offerings scarce. The fact that no great amount of tallow was on offer probably accounted for the smallness of the business done. Soapers were not readily inclined to follow advances, but it was apparent that those in need of supplies would have to meet producers' ideas.

At New York, extra was quoted at 7½c f.o.b. asked, special 6½@6¾c nominal, and edible 9@9½c nominal.

Western tallow market also gathered strength, and buyers who previously reduced their bids later were reported to have advanced them to a basis of 7½c mid-Western points on prime. Offerings however, were limited in the West and the market appeared to be firmly established. At Chicago, edible was quoted at 9@9½c, fancy 7½c, prime packers 7½c, special 7c and No. 1 at 6½c.

On the New York Produce Exchange tallow futures established new season's highs, October selling at 7c and December up to 7.10c, a gain of 30 to 40 points on the week. The week's business in tallow futures totaled 240,000 lbs. and the volume since January 1 has aggregated 20,340,000 lbs.

There was no London tallow auction this week. At Liverpool, Argentine good frigorifico tallow, September-October shipment was quoted at 25s, an advance of 3d for the week, while Australian good mixed, September-October shipment, at Liverpool 23s, unchanged for the week.

STEARINE—A very steady market was reported in stearine at New York, with sales made to Jersey City at 9½c, to Baltimore at 10c delivered, and for export at 10½c. At Chicago the market was steady and unchanged, with oleo quoted at 10@10½c.

OLEO OIL—A fairly good demand and a firm market ruled at New York again this week, prices gaining ¼c, with extra quoted at 10½@11½c, prime 10 to 11c and lower grades at 9½@10c. At Chicago demand was fair and the market steady and unchanged on the week, with extra quoted at 11c.

(See page 38 for later markets.)

LARD OIL—Routine activity featured the market at New York and prices were steady without quotable change with No. 1 at 9½c, No. 2 at 9¼c, extra 10½c, extra No. 1 at 9½c, prime edible 14¼c, inedible 12c and extra winter strained 11c.

NEATSFOOT OIL—Market was steady at the same levels as previous

week with trade moderate. At New York cold test was quoted at 16c, extra 10c, extra No. 1 at 9½c, pure 11½c and special 11c.

GREASES—A fair volume of trade was reported in house and yellow grease at New York at 5½c while unconfirmed reports circulated of business having been accomplished at the 6c level. Evidence of a fairly good demand together with strength in tallow and lack of any particular quantities of greases on the market accounted for the better tone. Producers were rather firm in their ideas and with hogs holding and lard and cotton oil moving upwards, a better feeling existed in both edible and inedible grease quarters. At times during the week sellers appeared to have been entirely withdrawn in greases. This was looked upon as indicating a closely sold up position.

At New York, choice white grease was quoted at 8@8½c. A white 6½@6¾c, B white 6½@6¾c, and yellow and house 6c nominal.

At Chicago, fair inquiries for greases were in the market with offerings light. Prices appeared to be firmly established. A fair volume of trade was reported to have been put through with further offerings scarce. Choice white all hog was quoted at 7½c, A white 7¼c, B white 7c, yellow 6½@6¾c and brown 6c.

BY-PRODUCTS MARKETS

Chicago, September 10, 1936

Blood.

Last sales unground, dried blood sold immediate shipment at \$4.50 basis Chicago. Further offerings at this price for deferred shipment. South American unchanged.

	Unit.	Ammonia.
Unground	\$	@4.50

Digester Feed Tankage Materials.

Market quiet. Offerings sparingly made. Buyers' ideas lower.

Unground, 10 to 12% ammonia	\$4.50@4.75 & 10c nom.
Unground, 8 to 10%	4.50@4.75 & 10c
Liquid stick	2.50

Packinghouse Feeds.

Market steady with prices unchanged with a week earlier.

	Carlots.	Per ton.
Digester tankage meat meal, 60%	@	62.50
Meat and bone scraps, 50%	@	62.50
Steam bone meal, 65%, special feeding, per ton	@	32.50
Raw bone meal for feeding	@	35.00

Dry Rendered Tankage.

Market quiet. Offerings slow and

priced somewhat higher than buyers' ideas.

Hard pressed and exp. unground per unit protein	\$.90@ .95
Soft. prod. pork, ac. grease & quality, ton	@60.00
Soft prod. beef, ac. grease & quality, ton	@50.00

Fertilizer Materials.

Market still closely sold up. Prices nominal, f.o.b. Chicago.

High grd. tankage, ground, 10@12% am.	\$ @ 3.50 & 10c
Bone tankage, ungrd., low gr., per ton	@20.00
Hoof meal	\$ 2.85@ 3.00

Gelatine and Glue Stocks.

Glue stocks quoted per ton f.o.b. and basis c.a.f. Chicago.

Calf trimmings	\$ @28.00
Sinews, plazes	@28.00
Cattle jaws, skulls and knuckles	26.00@28.50
Hide Trimmings	@15.00
Pig skin scraps and trim, per lb.	5c@5½c

Animal Hair.

Market quiet. Some outlet for summer coil dried April-October take-off.

Coil and field dried hog hair	2 @3¼c
Winter coil dried	3¼@3½c
Processed, black winter, per lb.	5 @8c
Processed, summer	@4c
Cattle switches, each*	1½@1¼c

*According to count.

Horns, Bones and Hoofs.

Junk bones wanted at quoted prices, Chicago and mid-East points, prompt or forward shipment.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	@30.00
Junk bones	17.50@18.50

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Bone meal market firm.

	Per ton.
Steam, ground, 3 & 50	\$18.50@19.50
Steam, ground, 2 & 27	@17.75

LOWER FEED RATES

Cottonseed meal, cake and hulls have been included in the feeds on which emergency reductions have been ordered on shipments to livestock farmers in drought areas of the Dakotas, Montana, Wyoming and Nebraska. The emergency rate is on the basis of two-thirds of the normal rate on these feeds.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, Sept. 10, 1936.

Dried blood sold at \$4.15 per unit of ammonia, f.o.b. New York, and what little is to be had here is now held at \$4.25 per unit, f.o.b. New York. South American for shipment September-October-November is offered at \$3.60 per unit, c.i.f. Atlantic coast ports.

Dry rendered tankage remains about

the same in price and offerings are very limited.

As there have been no recent sales of tankage, either ground or unground, quotations are nominal.

Fish scrap is firm in price. Fish catch has been only moderate.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, SEPTEMBER 5, 1936.

Market Closed.

MONDAY, SEPTEMBER 7, 1936.

Holiday, Market Closed.

TUESDAY, SEPTEMBER 8, 1936.

	High.	Low.	Close.
Sept.			6.75@7.10
Oct.	6.90	6.90	6.85@6.90
Nov.			*6.90
Dec.	7.25	7.20	7.15@7.40
Jan.			7.20@7.40
Feb.			7.20

WEDNESDAY, SEPTEMBER 9, 1936.

	High.	Low.	Close.
Sept.			6.90@7.35
Oct.	7.00	7.00	7.05@7.20
Nov.			*7.00
Dec.			7.25@7.40
Jan.			7.30@7.59
Feb.			*7.40

THURSDAY, SEPTEMBER 10, 1936.

	High.	Low.	Close.
Oct.	7.10	7.10	6.99@7.18
Dec.	7.35	7.25	6.99@7.30
Jan.			7.30@7.45
Feb.			*7.40

FRIDAY, SEPTEMBER 11, 1936.

	High.	Low.	Close.
Sept.			6.99@7.24
Oct.			7.05@7.30
Dec.			7.30@7.40
Jan.			7.50 sales
Mar.			7.50 nom.

*Nominal, †Bid.

Watch Classified page for bargains.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Sept. 1936.....	\$ @25.50
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	nominal
Blood, dried, 16% per unit.....	@ 4.25
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory....	3.25 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c. i. f.....	@43.50
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories....	2.25 & 50c
Soda nitrate, per net ton; bulk, Sept..	@24.50
in 200-lb. bags.....	@25.80
in 100-lb. bags.....	@26.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.00 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.00 & 10c

Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c. i. f.....	@24.75
Bone meal, raw, 4% and 50 bags, per ton, c. i. f.....	@28.00
Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% flat.....	@ 8.00

Dry Rendered Tankage	
50% unground.....	@ 1.00
60% ground.....	@ 1.05

LARD FROM BULGARIA

Bulgaria is the newest country to enter the lard export field, approximately 1200 tons, valued at \$408,000, having been exported during the first half of 1936. Expectations are, the American consul at Sofia says, that by the end of the year lard exports from Bulgaria will approximate 3,000 tons, valued at about \$1,200,000. Export lard was first produced by a Belgian company located in Bulgaria and later some small local plants were adapted to the production of this product which from an initial export of 97 tons in 1935 has grown to its present proportions.

COTTON OIL TRADING

COTTONSEED OIL—Valley 9.25c paid; South East 9.12½c bid; Texas 9.12½c bid, 9.25c asked at common points; Dallas 9.25c nominal.

Market transactions at New York:

Friday, Sept. 4, 1936.

Sales.	Range		Closing	
	High.	Low.	Bid.	Asked.
Spot.				a
Sept.			1028	a 1030
Oct.	3	1030	1024	1030 a trad
Nov.				1025 a nom
Dec.	24	1030	1016	1030 a trad
Jan.	7	1026	1020	1028 a 1032
Feb.				1025 a nom
Mar.	23	1032	1024	1032 a 1033
April.				1032 a nom

Saturday, Sept. 5, 1936.

Holiday.

Monday, Sept. 7, 1936.

Holiday.

Tuesday, Sept. 8, 1936.

Spot.				a
Sept.	6	1065	1053	1058 a 59tr
Oct.	30	1060	1025	1055 a trad
Nov.				1055 a nom
Dec.	122	1060	1024	1052 a 51tr
Jan.	31	1059	1025	1050 a 1054
Feb.				1050 a nom
Mar.	73	1067	1030	1058 a trad
April.				1058 a nom

Wednesday, Sept. 9, 1936.

Spot.				a
Sept.	8	1060	1055	1055 a 1060
Oct.	13	1067	1055	1053 a 1055
Nov.				1055 a nom
Dec.	59	1063	1053	1052 a 1054
Jan.	29	1065	1055	1055 a trad
Feb.				1055 a nom
Mar.	90	1070	1057	1058 a trad
April.				1058 a nom

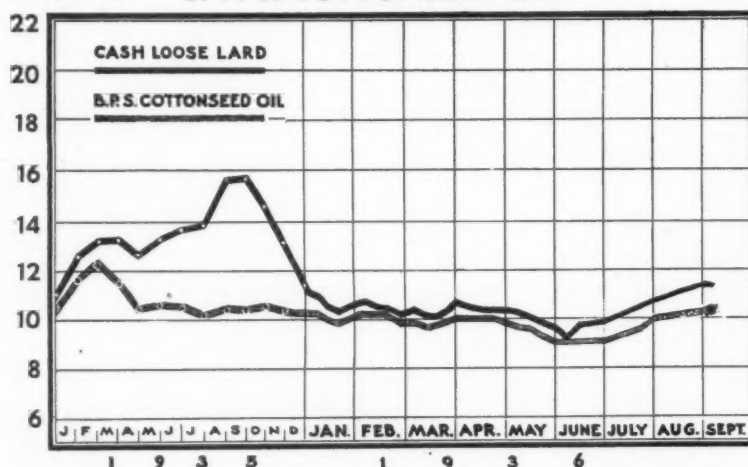
Thursday, Sept. 10, 1936.

Sept.	1056	1043	1039	a
Oct.	1053	1041	1037	a
Dec.	1053	1048	1038	a
Jan.	1055	1042	1040	a
Mar.	1058	1044	*1046	a trad

(See page 38 for later markets.)

CASH LOOSE LARD &

CENTS PER LB. B. P. S. COTTONSEED OIL



Cotton oil trade interests are watching lard markets and the corn crop with much interest in the realization that a shortage of hogs is certain to have a bullish influence on oil. So far this year there has been considerable differentials between loose lard at Chicago and bleached prime summer oil but the ideas of the oil trade have been further strengthened by government estimates of considerable reduction in this year's cotton crop and consequently in the supply of cotton seed. It is possible that during the remaining months of 1936 the curves for loose lard and B.P.S. oil may approach each other more closely.

CANADIAN INSPECTED KILL

	July, 1936.	July, 1935.
Cattle	68,439	56,047
Calves	57,090	57,360
Hogs	232,254	191,088
Sheep	67,329	73,468

CANADIAN EXPORTS TO U. S.

	July, 1936.	July, 1935.
Cattle, No.	10,676	5,094
Calves, No.	14,149	2,600
Hogs, No.	2,902	229
Sheep, No.	298	171
Beef, lbs.	111,700	244,000
Bacon, lbs.	284,100	23,500
Pork, lbs.	1,151,300	492,500
Mutton & lamb, lbs.		
Canned meat, lbs.	282	79
Lard, lbs.		
Lard compound, lbs.	90,700	131,100

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

COTTON OIL futures market moved into new high grounds for the season as buying of a general character, short covering and catching of stop loss orders followed a reduction of 1,200,000 bales in the government cotton estimate for this season, reducing the prospective crush of cottonseed oil and tightening up the statistical position of oil for the season. While there was some hedging pressure on the late months the selling was almost entirely in the way of realizing on a scale upwards, and while the advance was halted momentarily, sentiment in the main was more bullish on the future outlook of this commodity pricewise.

Crude markets moved into new high grounds for the season with the Southeast and Valley 9½c sales and bid and Texas 9½c sales and bid.

While there was some disposition to await the government corn drop estimate due later in the week, nevertheless little change from private estimates was anticipated, although weather conditions of late have been more beneficial for late corn, forage and pastures.

Less Oil in Prospect

Reduction in the cotton crop estimate to 11,121,000 bales would indicate a cotton oil crush this season of about 2,675,000 bbls. or slightly larger than a year ago. However, the carryover this season was 852,000 bbls. compared with 1,240,000 bbls. the previous season. Therefore, indicated oil supplies for this season amount to 3,527,000 bbls. There is every reason to believe that oil consumption will be as good this season if not better than last season, when 3,044,000 bbls. were consumed, which would indicate, if it materializes, that the carryover at the end of this season might be reduced to only 483,000 bbls.

At the same time should this season's consumption of oil equal the 10-year-average of 3,300,000 bbls. the carryover would be at the vanishing point at the end of the season or only 227,000 bbls.

There are those in the trade who are counting materially on a heavier consumption of oil this season than last, because of the increased duties on imported oils. Some are talking possibilities of cotton oil consumption this season running as much as 400,000 bbls. ahead of last season which would make for an extremely tight situation during the in-between season months or the time at the end of this season and before the next crop of oil would begin to flow freely to market.

Statistically, the oil picture is extremely strong, and therefore it was not surprising that the market paid very little attention to developments in lard. The lard market moved up some with grains and oil but did not display any

particular strength. A sharp advance in cotton aided the oil upturn somewhat but, as indicated above, the oil strength was purely independent and based entirely upon the supply and demand outlook.

COCOANUT OIL—A scattered trade was reported in cocoanut oil at New York at 5½c but sellers were later quoting 5½c. Copra was reported at 3c or better and, based on copra, a replacement cost of 6c for oil was reported by some in the trade which made for an absence of first hand sellers.

CORN OIL—Market at New York remained purely nominal at 9½c, with absence of offerings.

SOYA BEAN OIL—Market was quoted at 8½c for old crop oil and around 8c for new crop. Sellers were not offering very freely, as seeds continued rather strong. Demand appeared moderate.

PALM OIL—Nearby supplies at New York were reported about cleaned up making for a nominal market. Spot Nigre was quoted at 5c while shipment Nigre was quoted at 4.40c and 12½ per cent oil at 4¼c, both for 1937. Sumatra oil, May-July clearance, was quoted at 4¾c.

PALM KERNEL OIL—Shipment oil was quoted at 5@5½c New York but

based on cocoanut oil was reported unattractive.

OLIVE OIL FOOTS—A moderately active trade and steady and unchanged prices featured the market at New York where tanks were quoted at 9c and drums at 9¼c.

PEANUT OIL—Trade was not active and the market was quoted around 8@c.

CONSUMERS NEED MARGARINE

Retail food dealers should take up the cause of consumers who are denied an adequate supply of an essential food element through legislation discriminating against margarine, urged Charles H. Janssen, secretary, National Association of Margarine Manufacturers, at a recent convention of the Missouri Retail Grocers Association.

He pointed out that 1935 production of table fats in the United States, supplemented by butter imports, totaled 2,524,000,000 lbs., or only about half the amount needed for an adequate national diet of such fats. Thirty out of the 48 states do not produce enough butter to enable them to maintain the national standard of consumption of this article of food. Many of these could not produce even half the per capita amount needed by their own population.

Mr. Janssen declared that there was real need for margarine among the 200,000 families in Missouri who have incomes of less than \$1,000 a year. These consumers are unorganized and helpless when the law turns against them to assist a minority producing group to kill a supplementary source of supply of an essential food element which they ought to have.

SEEK OIL TAX REFUND

Recovery of \$250,000 from the government in processing taxes paid on cocoanut oil, palm oil and similar oil products has been asked in a suit filed in federal district court at Chicago by Armour and Company. The suit maintains that a ruling by the commissioner of internal revenue that the 3-cent per lb. tax was applicable to working or use of raw cocoanut oil foots and acidulated cocoanut oil foots, after the effective date of the act, was erroneous and an unwarranted and illegal attempt to broaden the scope of the revenue act of 1934. The company filed claim in June, 1935, and the claim was disallowed in December.

Watch "Wanted" page for bargains.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 10, 1936.—Government's revised bullish cotton crop estimate immediately reconfirmed bullish views of the trade, as to decidedly higher prices for the cotton oil season as a whole. Crude has since sold at 9@9¼c lb., f.o.b., mill. Bleachable, firm. Inquiries are increasing with sellers awaiting August consumption report for further light on nearby positions. Normal consumption with moderate increase is likely to offset carryover and season's production.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Sept. 10, 1936.—Crude cottonseed oil 9c lb. Valley; cottonseed meal \$31.50@32.00 f. o. b., Memphis. Prompt shipment.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, September 10, 1936.—Forty-three per cent cotton seed cake and meal, basis, Dallas, for interstate shipment, \$35.00. Prime cottonseed oil was quoted at Dallas at 9@9¼c.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were steady latter part week in mixed trade, with fairly steady hogs and fair cash trade. Top hogs, Chicago, \$11.30.

Cottonseed Oil

Cotton oil reacted from season's best prices on realizing and hedge pressure, but good commission house demand on scale downward and sentiment mainly bullish. Average guess, ring brokers, on August oil consumption 342,000 bbls. against 350,000 bbls. last year. Crude oil, Southeast, reported offered at 9c lb. Valley quoted at 9c, nominal; Texas 8½c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept., \$10.35@10.45; Oct., \$10.37@10.42; Dec., \$10.38, sales; Jan., \$10.39@10.40; Mar., \$10.43@10.44. Tone steady 121 lots.

Tallow

Tallow, extra 6½c lb., f.o.b.

Stearine

Stearine, 10½c nominal.

Friday's Lard Markets

New York, September 11, 1936.—Prices are for export. Lard, prime western \$11.95@12.05; middle western, \$11.85@11.95; city, 11½c; refined Continent, 12½c; South American, 12½c; Brazil kegs, 12½c; compound, 12½c in carlots.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to September 11, 1936, show exports from that country were as follows: To the United Kingdom, 76,523 quarters; to the Continent, 8,612. Last week to the United Kingdom 119,449 quarters; to the Continent, 1,076.

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Sept. 10, 1936.—Refined cottonseed oil, 32s, Egyptian crude cottonseed oil, 29s 6d.

LARD AND GREASE EXPORTS

Exports of lard from New York City, Sept. 1, 1936, to Sept. 7, 1936, totaled 315,894 lbs.; greases 173,600 lbs.; stearine, 13,600; tallow, 51,600.

BRITISH PROVISION MARKETS

(Special Cable to the National Provisioner.)

Liverpool, September 11, 1936—General provision market quiet and unchanged, with practically no demand for A. C. hams or pure lard.

Friday's prices were: Hams, American cut, 87s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 76s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 84s; Canadian Cumberlands, 80s; spot lard, 60s6d.

LARGE CATTLE SLAUGHTER

Slaughter under federal inspection during August totaled 1,014,544 cattle, the greatest total for that month on record. This compares with 875,070 a year ago. The total this year includes 2,801 killed for the account of the government. Calf total at 540,964 also was a new August record.

Hogs slaughtered during August totaled 2,253,964 head, the smallest for the month since 1920, barring last year, when 1,667,540 were killed in August. The sheep slaughter at 1,395,374 head was the smallest for the month since 1929.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes 1/8c per pound on a car of product he has saved \$37.50.

If he makes 1/4c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 1/4c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

LIVESTOCK COST AND YIELD

Kinds of livestock slaughtered, cost and yield, with comparisons, July, 1936:

	July, 1936.	June, 1936.	July, 1935.
Average live cost per 100 lbs.:			
Cattle	6.10	6.38	6.68
Calves	6.51	7.50	6.79
Hogs	9.65	9.64	9.38
Sheep and lambs	8.69	9.66	7.32
Average yield, per cent:			
Cattle	53.59	54.40	53.07
Calves	56.07	56.83	57.28
Hogs	75.28	75.52	75.45
Sheep and lambs	47.03	47.93	48.33
Average live weight, lbs.:			
Cattle	936.64	936.07	902.89
Calves	189.34	182.64	187.80
Hogs	246.37	241.97	245.19
Sheep and lambs	78.58	76.61	79.95
Sources of supply, per cent:			
Cattle—			
Stockyards	80.17	78.95	84.21
Other	19.83	21.05	15.79
Calves—			
Stockyards	74.50	70.39	77.78
Other	25.50	29.61	22.22
Hogs—			
Stockyards	53.65	50.31	56.65
Other	46.35	49.69	43.35
Sheep and lambs—			
Stockyards	79.01	74.93	80.45
Other	20.99	25.07	19.55
Classification, per cent:			
Cattle—			
Steers	49.08	50.63	44.39
Bulls and stags	4.83	5.11	4.35
Cows and heifers	46.09	44.26	51.06
Hogs—			
Sows	63.79	53.27	58.17
Barrows	35.10	45.70	40.49
Stags and boars	1.11	1.03	1.34
Sheep and lambs—			
Sheep	9.11	7.22	5.63
Lambs and yearlings	90.89	92.78	94.37

GERMAN HOG SLAUGHTER

Hog slaughter at the 39 principal markets of Germany during July totaled 430,340 head, an increase of 9 per cent over May slaughters and 23 per cent over June, 1935. Prices were well above those of a year earlier. Production of all kinds of meat during the month totaled 3.42 kilos (about 7½ lbs.) per capita of population an increase of 1½ per cent over June, 1935.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool, on August 26, 1936, with comparisons:

	Aug. 26, 1936.	Aug. 19, 1936.	Aug. 28, 1935.
American green bellies	\$17.24	\$17.28	nom.
Danish Wiltshire sides	22.46	22.45	\$17.88
Canadian green sides	20.55	20.54	16.64
American short cut green hams	20.51	20.07	23.84
American refined lard	13.91	13.92	16.71

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended Sept. 4, totaled 209,100 lbs. of lard, 90,000 lbs. of bacon and 196,000 lbs. of tallow.

A good man may meet a good job through the "Classified" pages of THE NATIONAL PROVISIONER.

The National Provisioner

LIVE STOCK MARKETS ★

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 10, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$ 9.40@10.50	\$ 9.90@10.60	\$ 8.75@10.50	\$ 9.10@10.50	\$ 9.00@10.25
Medium	8.75@10.15	9.00@10.40	8.00@ 9.75	8.85@10.00	8.25@10.00
Lt. wt., 160-180 lbs.,					
Good-choice	10.10@11.15	10.50@11.25	9.75@10.90	10.00@10.90	10.00@10.65
Medium	9.50@10.65	9.75@11.10	9.00@10.65	9.25@10.50	9.50@10.25
Lt. wt., 180-200 lbs.,					
Good-choice	10.50@11.35	11.00@11.35	10.65@10.90	10.50@11.00	10.50@10.85
Medium	10.00@11.10	10.40@11.15	9.65@10.75	10.00@10.65	9.75@10.75
Med. wt.,					
200-220 lbs., gd-ch.....	11.00@11.40	11.15@11.40	10.75@10.90	10.65@11.00	10.75@10.90
220-250 lbs., gd-ch.....	10.75@11.40	11.25@11.40	10.60@10.85	10.65@11.00	10.75@10.90
Hvy. wt.,					
250-290 lbs., gd-ch.....	10.35@11.30	10.70@11.35	10.10@10.75	10.40@11.00	10.10@10.85
290-350 lbs., gd-ch.....	10.00@10.80	10.35@10.85	9.75@10.25	10.10@10.55	9.65@10.25
PACKING SOWS:					
275-350 lbs., good.....	9.60@10.15	9.25@ 9.75	9.25@ 9.40	9.10@ 9.50	9.20@ 9.55
350-425 lbs., good.....	8.90@ 9.50	9.00@ 9.60	9.15@ 9.35	8.85@ 9.25	8.85@ 9.35
425-550 lbs., good.....	8.35@ 9.40	8.75@ 9.35	8.90@ 9.25	8.50@ 9.00	8.50@ 9.00
275-550 lbs., medium.....	8.10@ 9.75	8.00@ 9.35	8.25@ 9.15	7.00@ 9.25	8.50@ 9.25
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	8.00@10.00	8.25@10.00	7.50@ 9.75	8.00@ 9.35	7.50@ 9.25
Medium	7.00@ 9.40	6.75@ 9.75	7.00@ 9.75	7.00@ 9.15
Slaughter Cattle, Calves and Vealers:					
STEERS, 550-900 lbs.,					
Choice	9.00@10.25	8.75@ 9.75	8.75@ 9.75	8.50@ 9.50	8.75@ 9.75
Good	8.25@ 9.25	8.00@ 9.25	8.00@ 9.25	8.00@ 9.25	8.00@ 9.25
Medium	7.00@ 8.25	6.00@ 8.00	6.75@ 8.00	5.75@ 8.00	6.25@ 8.00
Common (plain)	5.50@ 7.25	5.25@ 6.25	5.25@ 6.75	4.50@ 5.50	4.75@ 6.50
STEERS, 900-1100 lbs.,					
Prime	9.75@10.25	9.50@ 9.75
Choice	9.25@ 9.75	9.00@10.00	9.00@ 9.75	9.00@ 9.50	9.00@ 9.75
Good	8.25@ 9.25	8.00@ 9.25	8.00@ 9.00	8.00@ 9.00	8.00@ 9.15
Medium	7.25@ 8.25	6.25@ 8.25	6.75@ 8.00	5.75@ 8.00	6.50@ 8.00
Common (plain)	6.00@ 7.25	5.25@ 6.50	5.25@ 6.75	4.75@ 6.00	4.90@ 6.50
STEERS, 1100-1300 lbs.,					
Prime	9.75@10.25	9.50@ 9.75
Choice	9.25@ 9.75	9.25@10.00	9.00@ 9.65	9.00@ 9.50	8.85@ 9.75
Good	8.25@ 9.25	8.25@ 9.25	8.00@ 9.00	8.00@ 9.00	7.85@ 9.00
Medium	7.25@ 8.25	6.50@ 8.25	6.75@ 8.00	6.00@ 8.00	6.50@ 8.00
STEERS, 1300-1500 lbs.,					
Prime	9.75@10.25	9.50@ 9.75
Choice	9.25@ 9.75	8.75@ 9.50	8.75@ 9.50	8.75@ 9.50	8.75@ 9.50
Good	8.25@ 9.25	8.00@ 9.00	8.00@ 8.75	8.00@ 9.00	7.75@ 8.85
HEIFERS, 550-750 lbs.,					
Choice	8.75@ 9.75	9.00@ 9.50	8.25@ 9.35	8.75@ 9.25	8.50@ 9.50
Good	8.25@ 8.75	7.75@ 9.00	7.50@ 8.50	7.50@ 8.75	7.50@ 8.65
Common (plain), medium...	5.00@ 8.25	4.75@ 7.75	4.50@ 7.50	4.00@ 7.50	4.45@ 7.65
HEIFERS, 750-900 lbs.,					
Good-choice	7.25@10.00	7.25@ 9.50	7.25@ 9.25	7.50@ 9.50
Common (plain), medium...	5.00@ 7.75	4.50@ 7.50	4.00@ 7.50	4.50@ 7.50
COWS:					
Choice	6.25@ 7.00
Good	5.25@ 6.25	5.00@ 5.50	5.00@ 5.75	5.00@ 5.75	5.00@ 5.75
Common (plain), medium...	4.35@ 5.25	4.25@ 5.00	4.00@ 5.00	3.85@ 5.00	4.25@ 5.00
Low cutter-cutter	3.25@ 4.35	3.00@ 4.25	3.25@ 4.00	3.00@ 3.85	3.25@ 4.25
BULLS (Yearlings excluded):					
Good (beef)	5.50@ 6.00	5.00@ 5.50	4.75@ 5.50	4.75@ 5.00	5.00@ 5.50
Cutter, com. (plain), med...	3.75@ 5.80	3.75@ 5.25	3.75@ 5.00	3.50@ 4.75	3.50@ 5.00
VEALERS:					
Good-choice	8.75@10.50	8.75@10.00	6.00@ 7.50	7.00@ 8.50	7.50@ 9.50
Medium	6.50@ 8.75	7.25@ 8.75	5.00@ 6.00	5.50@ 7.00	6.00@ 7.50
Cull-common (plain).....	5.50@ 6.50	4.00@ 7.25	3.50@ 5.00	3.50@ 5.50	4.00@ 6.00
CALVES, 250-500 lbs.,					
Good-choice	5.50@ 8.00	6.75@ 8.50	5.00@ 8.00	5.00@ 7.75	6.00@ 8.00
Common (plain), medium...	4.50@ 5.50	4.00@ 6.75	3.50@ 5.00	3.25@ 5.50	4.25@ 6.00
Slaughter Lambs and Sheep:					
LAMBS:					
Choice	9.50@ 9.90	9.25@10.00	8.75@ 9.25	9.25@ 9.75	9.00@ 9.50
Good	9.00@ 9.75	8.75@ 9.25	8.25@ 8.75	8.25@ 9.25	8.50@ 9.00
Medium	7.25@ 9.00	7.00@ 8.75	7.25@ 8.25	7.00@ 8.25	7.25@ 8.50
Common (plain)	6.00@ 7.25	5.00@ 7.00	6.00@ 7.25	5.00@ 7.00	6.00@ 7.25
EWES:					
Choice	3.00@ 4.25	3.00@ 3.75	2.50@ 3.75	2.75@ 3.50	2.50@ 3.75
Common (plain), medium...	1.50@ 3.00	1.50@ 3.00	1.50@ 2.50	1.50@ 2.75	1.50@ 3.00

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Sept. 10, 1936.—At 22 concentration points and 9 packing houses in Iowa and Minnesota, trade in hogs was slow all week. Butcher hogs were 10@20c lower than last week's close; packing sows 5@15c, mostly 10c lower. Current prices good to choice 180 to 250 lb. truck hogs \$10.55 @10.85, with best 200 to around 240 lb. kinds usually from \$10.65 up; strictly long haul truck \$10.90@11.00 at plants, rail hogs to \$11.10; 250 to 290 lb. off truck \$10.20@10.65; 290 to 350 lb. \$9.65@10.20, few choice 180 lb. available. Good 160 to 180 lb. hogs, \$9.30@10.10 and light lights \$8.40@9.30; light and medium weight sows \$8.65@9.25 and to \$9.40 or slightly higher off cars; big weights down to \$8.20, thin kinds \$8.00 or under.

Receipts week ended Sept. 10, 1936:

	This week.	Last week.
Friday, Sept. 4.....	12,600	11,700
Saturday, Sept. 5.....	13,900	11,400
Monday, Sept. 7.....	Holiday	22,300
Tuesday, Sept. 8.....	25,300	10,700
Wednesday, Sept. 9.....	13,400	13,700
Thursday, Sept. 10.....	12,500	11,100

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.	Week ended Sept. 3.	Last week.	Same week 1935.
Top Prices			
Toronto	\$ 6.00	\$ 6.00	\$ 7.10
Montreal	6.00	6.00	5.75
Winnipeg	6.50	6.50	6.50
Calgary	4.75	4.50	4.25
Edmonton	4.50	4.50	4.50
Prince Albert	3.00	2.75	3.00
Moose Jaw	4.00	4.50	4.50
Saskatoon	3.75	5.00	4.75

VEAL CALVES.

Toronto	\$ 8.50	\$ 8.25	\$ 9.50
Montreal	7.50	7.50	8.00
Winnipeg	6.00	5.50	6.25
Calgary	3.50	3.50	4.25
Edmonton	4.00	4.00	4.00
Prince Albert	3.50	3.50	3.75
Moose Jaw	4.00	4.00	4.50
Saskatoon	4.25	4.00	4.50

BACON HOGS.

Toronto	\$ 9.25	\$ 9.10	\$ 9.50
Montreal (1)	9.35	9.75	9.75
Winnipeg (1)	8.50	9.25	8.50
Calgary	8.35	8.90	8.35
Edmonton	8.25	8.85	8.35
Prince Albert	8.25	9.00	8.10
Moose Jaw	8.25	9.00	8.25
Saskatoon	8.25	9.00	8.10

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$ 8.50	\$ 8.25	\$ 7.50
Montreal	7.00	7.00	7.00
Winnipeg	7.00	6.25	5.50
Calgary	5.50	5.50	5.25
Edmonton	5.75	5.25	4.75
Prince Albert	5.25	5.25	4.50
Moose Jaw	5.00	5.00	5.00
Saskatoon	5.75	5.50	5.00

When you need good, experienced men, try the "Classified" pages of THE NATIONAL PROVISIONER.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 5, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,571	1,180	5,560
Swift & Co.	4,349	1,087	7,815
Morris & Co.	2,918	534
Wilson & Co.	4,924	3,394	6,375
Anglo-Amer. Prov. Co.	1,091
G. H. Hammond Co.	3,623
Shippers	15,573	11,404	8,290
Others	12,483	19,838	5,333
Brennan Packing Co., 1,088 hogs; Western Packing Co., Inc., 1,704 hogs; Agar Packing Co., 4,183 hogs.			

Total: 53,532 cattle; 7,106 calves; 43,938 hogs; 33,907 sheep.

Not including 1,204 cattle, 506 calves, 20,730 hogs and 14,530 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	5,227	1,296	3,204	3,118
Cudahy Pkg. Co.	4,418	2,562	1,771	3,873
Morris & Co.	3,180	1,400	1,151
Swift & Co.	5,772	2,448	3,341	3,175
Wilson & Co.	4,188	2,239	1,724	2,884
Indpt. Packing Co.	228
Kornblum Pkg. Co.	776	5
Others	9,223	951	3,404	779
Total	32,784	10,901	13,732	14,980

Not including 20,847 hogs bought direct.

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,557	3,144	4,277
Cudahy Pkg. Co.	5,839	4,225	5,215
Dold Pkg. Co.	1,902	2,976
Morris & Co.	4,007	2,930	1,488
Swift & Co.	6,465	2,923	5,223
Others	10,792
Eagle Pkg. Co., 20 cattle; Grt. Omaha Pkg. Co., 19 cattle; Geo. Hoffman Pkg. Co., 57 cattle; Lewis Pkg. Co., 611 cattle; Omaha Pkg. Co., 181 cattle; J. Roth & Sons, 58 cattle; So. Omaha Pkg. Co., 179 cattle; Lincoln Pkg. Co., 370 cattle; Wilson & Co., 588 cattle; Nagle Pkg. Co., 50 cattle.				

Total: 24,203 cattle and calves; 26,990 hogs; 16,203 sheep.

Not including 197 cattle, 1,346 hogs and 7,235 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,015	945	2,299	5,714
Swift & Co.	4,370	2,534	3,421	4,303
Morris & Co.	1,740	728	630
Hunter Pkg. Co.	2,082	1,453	3,403	1,186
Hell Pkg. Co.	1,497
Krey Pkg. Co.	1,337
Laclede Pkg. Co.	1,268
Shippers	7,220	5,784	16,116	2,744
Others	3,842	121	10,844	858
Total	21,269	11,565	40,815	14,899

Not including 4,702 cattle, 5,652 calves, 25,689 hogs and 1,500 sheep bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,096	628	3,671	2,904
Armour and Co.	4,384	658	3,635	2,104
Swift & Co.	3,008	594	2,708	1,877
Shippers	5,480	46	7,624	884
Others	304	20	23	2
Total	17,272	1,946	17,661	7,771

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,199	2,500	3,031	635
Wilson & Co.	4,013	2,484	3,015	607
Others	282	40	467
Total	8,494	5,024	6,513	1,242

Not including 103 cattle and 816 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,947	1,166	1,845	1,526
Dold Pkg. Co.	938	146	1,258
Wichita D. B. Co.	23
Dunn-Osteratz	135
Fred W. Dold	119	262
Sunflower Pkg. Co.	72	116
So. West Beef Co.	33
Total	3,267	1,312	3,481	1,526

Not including 1,250 hogs bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,823	1,751	1,747	2,609
Swift & Co.	3,096	1,709	2,947	2,367
City Pkg. Co.	206	161	128
Blue Bonnet Pkg. Co.	162	142	108
H. Rosenthal Pkg. Co.	47	10	6
Total	6,834	3,833	4,936	4,376

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,344	203	1,478	20,304
Swift & Co.	922	230	1,640	13,497
Others	2,457	514	1,975	14,150
Total	4,723	947	5,093	47,951

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,915	3,008	10,067	8,326
Cudahy Pkg. Co.	997	1,498	278
Swift & Co.	6,405	4,732	14,703	11,918
United Pkg. Co.	2,094	360
Others	2,108	526	2,522	3,784

Total: 17,419 10,124 27,382 24,306
Not including 1,030 cattle and 1 hog bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,512	2,063	9,177	1,539
U. Dr. Bt. Co., N. Y.	54
Swift & Co., Harrison	384
Armour and Co., Mil.	980	1,038
N. Y. Butchers Dr.
Meat Co.	38
R. Gunz & Co.	52	76	20
Van Wageningen & S.	728
Harrison, N. J. Co.	205
Corkran-Hill
Shippers	226	41	93	133
Others	529	836	15	277
Total	4,371	4,054	10,602	1,909

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,772	928	6,665	3,010
Armour and Co.	1,184	201	1,976	75
Hilgenmeyer Bros.	5
Stumpf Bros.	123
Meier Pkg. Co.	84	13	219
Ind. Prov. Co.	62	21	166	20
Schussler Pkg. Co.	131
Maass Hartman Co.	12
Art Wabnitz	28	72	27
Shippers	2,617	1,958	20,232	6,012
Others	589	159	97	531
Total	6,391	3,364	30,440	9,688

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	44	846
E. Kahn's Sons	776	400	6,343	3,155
Lohrey Pkg. Co.	7	234
H. H. Meyer Pkg. Co.	25	3,531
J. Schlachter's Son	180	186	77
J. & F. Schroth P. Co.	18	2,091
J. F. Stegner & Co.	400	190	66
Shippers	462	84	3,997	3,198
Others	1,943	974	373	871
Total	3,811	1,971	17,198	7,213

Not including 869 cattle, 91 calves, 954 hogs and 1,770 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Sept. 5.	Prev. week.	Cor. week, 1935.
Chicago	53,532	44,559	39,797
Kansas City	32,784	30,221	24,301
Omaha*	24,203	22,213	18,566
East St. Louis	21,269	23,945	29,418
St. Joseph	8,197	8,105
Sioux City	17,272	14,904	10,727
Oklahoma City	8,494	6,739	4,147
Wichita	3,267	3,227	1,958
Denver	4,723	4,777	3,722
St. Paul	17,419	17,049	12,667
Milwaukee	4,371	4,534	3,768
Indianapolis	6,391	7,254	5,939
Cincinnati	3,811	3,404	4,357
Ft. Worth	6,834
Total	204,370	191,023	167,472

*Cattle and calves.

HOGS.

	Week ended Sept. 5.	Prev. week.	Cor. week, 1935.
Chicago	43,938	38,084	23,295
Kansas City	13,732	10,785	9,335
Omaha	26,990	24,840	18,532
East St. Louis	40,815	39,391	28,098
St. Joseph	11,021	8,382
Sioux City	17,661	15,308	10,441
Oklahoma City	6,513	6,826	4,338
Wichita	2,481	2,532	1,532
Denver	5,093	5,849	4,659
St. Paul	27,382	26,594	8,180
Milwaukee	10,602	10,243	4,993
Indianapolis	30,440	27,169	20,365
Cincinnati	17,198	13,604	11,019
Ft. Worth	4,936
Total	247,881	230,503	154,169

SHEEP.

	Week ended Sept. 5.	Prev. week.	Cor. week, 1935.
Chicago	33,907	40,690	36,627
Kansas City	14,980	14,505	11,771
Omaha	16,203	13,620	21,802
East St. Louis	14,899	16,000	15,091
St. Joseph	14,452	14,776
Sioux City	7,771	7,841	11,724
Oklahoma City	1,242	1,517	873

Wichita	1,526	844	929
Denver	47,951	53,028	96,975
St. Paul	24,306	30,780	30,493
Milwaukee	1,069	1,596	3,830
Indianapolis	9,688	6,604	7,640
Cincinnati	7,213	7,530	6,734
Ft. Worth	4,376
Total	186,031	208,967	258,086

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 31	23,340	3,251	12,864	14,191
Tues., Sept. 1	8,943	1,633	14,824	8,497
Wed., Sept. 2	10,271	1,050	8,676	6,193
Thurs., Sept. 3	6,740	1,031	10,005	8,352
Fri., Sept. 4	1,775	433	7,804	6,776
Sat., Sept. 5	500	100	3,000	8,000
Total this week	50,636	7,498	57,174	52,511
Previous week	44,707	9,079	50,329	55,312
Year ago	41,650	7,915	39,473	47,310
*Two yrs. ago	73,392	23,942	93,603	66,157

*Including 19,019 government cattle and 13,265 government calves.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 31	4,692	225	1,299	2,529
Tues., Sept. 1	5,725	477	2,765	2,165
Wed., Sept. 2	5,096	491	842	529
Thurs., Sept. 3	2,503	176	1,004	720
Fri., Sept. 4	1,878	104	1,899	1,761
Sat., Sept. 5	100	100	100	100
Total this week	17,904	1,573	7,909	7,904
Previous week	15,167	1,289	7,177	10,234
Year ago	12,149	1,214	6,958	10,336
Two yrs. ago	12,827	530	5,143	11,556

Total receipts for September and year to date.

	1936.	1935.	1936.	1935.
Cattle	27,318	37,133	1,414,544	1,236,162
Calves	4,234	7,065	274,899	324,469
Hogs	44,306	31,544	2,503,895	2,420,046
Sheep	38,321	34,710	1,509,536	2,082,774

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Sept. 5	\$ 8.80	\$10.25	\$3.10	\$9.65
Previous week	8.75	10.15	2.65	9.10
1935	10.70	10.90	3.00	9.60
1934	7.95	7.15	2.10	6.30
1933	5.75	3.90	2.25	6.00
1932	8.15	4.20	2.00	5.85
1931	8.00	5.65	1.65	6.15
Av. 1931-1935	\$ 8.10	\$ 6.35	\$2.20	\$6.85

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
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RECEIPTS AT CHIEF CENTERS

Week ended September 5, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Sept. 5...	265,000	301,000	314,000
Previous week.....	273,000	282,000	369,000
1935.....	255,000	188,000	310,000
1934.....	753,000	385,000	393,000
1933.....	200,000	*1,308,000	399,000

At 11 markets:	Hogs.
Week ended Sept. 5.....	238,000
Previous week.....	229,000
1935.....	148,000
1934.....	328,000
1933.....	*1,107,000
1932.....	363,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Sept. 5.....	213,000	202,000	202,000
Previous week.....	203,000	188,000	224,000
1935.....	194,000	122,000	209,000
1934.....	742,000	281,000	276,000
1933.....	168,000	*958,000	275,000

*Hog receipts for 1933 include pigs and sows killed by the government.
†Cattle receipts for 1934 include government owned stock.

BUY 4-H SHOW STOCK

Meat packers again lent their support to 4-H livestock club work when animals auctioned at the recent Iowa State Fair brought prices well above the current market. Of the 340 head of baby beef sold nothing moved under 10c per pound. John Morrell & Co., Ottumwa, Ia., bought 100 head; Rath Packing Co., Waterloo, Ia., 50 head; Jacob E. Decker & Sons, Mason City, Ia., 52 head; Iowa Packing Co., Des Moines, 32; New York Butchers Dressed Beef Co., New York, N. Y., 29; and Swift & Company, Chicago, 20 head. The grand champion steer of the show sold for 57½c per pound to a local business organization.

Morrell bought the grand champion hog of the 4-H show, paying 35c per pound, also the champion Chester White at 20c per pound. Rath Packing Co. and Wilson & Co. also were buyers, paying 11c and up on the better finished kinds down to 7½c on those of poorer quality and with less finish.

U. S. CATTLE IMPORTS

Imports of cattle from Mexico and Canada into the United States were larger so far this year than in the like period of 1935. Imports from Mexico

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Sept. 5, 1936.....	8,336	2,805	2,948
Week previous.....	9,244½	3,134	2,864
Same week year ago.....	7,645	2,046	2,104
COWS, carcass			
Week ending Sept. 5, 1936.....	1,210	1,550	1,622
Week previous.....	996	1,623	1,437
Same week year ago.....	2,013	1,110	1,891
BULLS, carcass			
Week ending Sept. 5, 1936.....	310	563	10
Week previous.....	285	647	10
Same week year ago.....	230	467	2
VEAL, carcass			
Week ending Sept. 5, 1936.....	9,875	1,953	726
Week previous.....	12,461	1,908	717
Same week year ago.....	12,491	1,530	618
LAMB, carcass			
Week ending Sept. 5, 1936.....	38,855	12,398	14,705
Week previous.....	31,936	11,617	14,477
Same week year ago.....	39,707	12,170	17,032
MUTTON, carcass			
Week ending Sept. 5, 1936.....	2,584	324	431
Week previous.....	1,260	444	219
Same week year ago.....	2,267	643	427
PORK CUTS, lbs.			
Week ending Sept. 5, 1936.....	1,520,054	341,516	162,989
Week previous.....	1,052,237	348,245	227,581
Same week year ago.....	1,050,463	306,131	245,647
BEEF CUTS, lbs.			
Week ending Sept. 5, 1936.....	361,845
Week previous.....	408,154
Same week year ago.....	313,824

LOCAL SLAUGHTERS

CATTLE, head	Week ending Sept. 5, 1936.....	9,750	1,653
	Week previous.....	9,229	1,429
	Same week year ago.....	8,023	2,093
CALVES, head	Week ending Sept. 5, 1936.....	14,920	2,409
	Week previous.....	14,710	1,910
	Same week year ago.....	16,453	2,683
HOGS, head	Week ending Sept. 5, 1936.....	34,981	12,986
	Week previous.....	29,619	10,934
	Same week year ago.....	24,864	7,985
SHEEP, head	Week ending Sept. 5, 1936.....	59,471	4,254
	Week previous.....	57,585	2,949
	Same week year ago.....	63,133	6,346

U. S. INSPECTED HOG KILL

At 8 points week ended September 4:

	Week ended Sept. 4.	Prev. week.	Cor. week, 1935.
Chicago.....	49,273	44,666	34,910
Kansas City, Kans.....	26,737	21,914	16,386
Omaha.....	18,369	17,833	10,431
St. Louis & East St. Louis.....	37,511	36,884	27,491
St. Joseph.....	8,630	10,151	7,019
St. Paul.....	10,532	10,775	7,981
St. Paul.....	29,481	28,972	12,035
N. Y., Newark and J. C.....	32,661	28,987	21,193
Total.....	213,214	200,182	143,446

NEW YORK LIVE STOCK

Receipts week ended Sept. 4, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,128	9,479	4,830	39,428
Central Union.....	1,801	1,951	15,770
New York.....	64	2,835	12,319	4,950
Total.....	5,993	13,265	17,149	60,148
Previous week.....	6,072	13,109	16,178	47,956
Two weeks ago.....	6,673	14,983	15,588	54,038

PACIFIC COAST LIVESTOCK

Receipts five days ended Sept. 4, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	5,931	2,110	850	648
San Francisco.....	1,270	225	2,000	3,950
Portland.....	5,200	1,259	3,950	5,175
DIRECTS—Los Angeles: Cattle, 63 cars; hogs, 70 cars; sheep, 63 cars. San Francisco: Cattle, 530 head; hogs, 2,600 head; sheep, 1,800 head.				

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from January 1 to August 8, this year, totaled 19,869 cattle weighing 700 lbs. or more and 2,238 calves weighing less than 175 lbs. each. Canadian imports totaled 120,129 cattle weighing 700 lbs. or more and 48,682 calves weighing under 175 lbs. Imports during this period totaled 139,989 cattle and 51,933 calves. While imports of heavy cattle from Mexico have increased this year, there has been a sharp decline in receipts of light cattle from that country.

Decline in the rate of imports of cattle since last April suggests that total dutiable imports for the year may fall below the 364,623 head of cattle and calves imported in 1935, the Department of Agriculture states. During April heavy cattle alone were being imported at the rate of about 9,000 per week. This dropped to about 5,000 in June, to 2,000 in July and during the first week of August to slightly over 900.

In the first six months of 1936 weight of dutiable cattle imported totaled 179,000,000 lbs. against 125,000,000 lbs. a year earlier. These totals include approximately 280,000 head of dutiable cattle and calves in the first half of 1936 against 224,000 in the 1935 period.

AUGUST BUFFALO LIVESTOCK

Receipts and disposition of livestock, Buffalo, N. Y., for August, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	19,013	22,217	20,889	48,436
Shipments	6,269	14,923	11,414	25,271
Local slaughters	11,706	7,352	9,588	22,816

N. Y. HIDE FUTURE MARKETS

Saturday, Sept. 5, 1936—No session.
Monday, Sept. 7, 1936—Holiday.

Tuesday, Sept. 8, 1936—Close: Sept. 11.30 n; Dec. 11.60 sale; Mar. 11.95 sale; June 12.25 sale; Sept. (1937) 12.55 n; sales 25 lots. Closing 4@11 higher.

Wednesday, Sept. 9, 1936—Close: Sept. 11.34 n; Dec. 11.64 sale; Mar. 11.95@12.00; June 12.25 b; Sept. (1937) 12.54 b; sales 28 lots. Closing 1 lower to 4 higher.

Thursday, Sept. 10, 1936—Close: Sept. 11.34 b; Dec. 11.64@11.67; Mar. 11.95@11.98; June 12.25@12.32; Sept. (1937) 12.55@12.65; sales 18 lots. Closing unchanged to 1 higher.

Friday, Sept. 11, 1936—Close: Sept. 11.38 n; Dec. 11.68@11.73; Mar. 12.00@12.03; June 12.30 n; Sept. (1937) 12.60@12.65; sales 44 lots. Closing 4@5 higher.

Trading in hide futures on Saturdays will not be resumed until October 3.

DRY CURING HAMS

Dry cured hams are a fancy product. The process is simple. How to dry cure hams is explained fully in "PORK PACKING," The National Provisioner's textbook on pork processing.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 5, 1936.

CATTLE.

	Week ended Sept. 5.	Prev. week.	Cor. week, 1935.
Chicago	36,163	30,416	29,417
Kansas City	43,685	38,698	21,357
Omaha*	20,480	21,780	19,050
East St. Louis	19,830	24,413	23,714
St. Joseph	13,740	12,610	8,406
Wichita*	4,579	4,724	2,974
Fort Worth	6,834	8,676
Philadelphia	1,653	1,429	2,063
Indianapolis	2,194	2,118	1,784
New York & Jersey City	9,750	9,229	8,035
Oklahoma City	13,621	11,653	6,593
Cincinnati	3,357	4,203	5,206
Denver	5,210	5,145	3,652
St. Paul	15,311	15,000	11,597
Milwaukee	4,029	4,056	3,239
Total	200,436	195,070	164,350
*Cattle and calves.			

HOGS.

Chicago	49,273	44,666	31,647
Kansas City	26,737	21,914	16,386
Omaha	18,389	17,833	12,586
East St. Louis	37,511	36,884	18,427
St. Joseph	10,532	10,775	7,653
Sioux City	8,630	10,151	7,623
Wichita	4,731	4,346	2,974
Fort Worth	4,036	3,757
Philadelphia	12,986	10,934	7,985
Indianapolis	8,584	8,149	6,062
New York & Jersey City	34,981	29,619	24,864
Oklahoma City	7,329	7,621	4,874
Cincinnati	10,224	10,695	6,371
Denver	5,386	3,818	3,468
St. Paul	20,481	28,972	7,288
Milwaukee	9,276	9,251	4,968
Total	278,086	255,909	166,873

SHEEP.

Chicago	40,147	41,759	37,597
Kansas City	14,980	14,505	11,171
Omaha	23,184	21,567	28,171
East St. Louis	12,155	13,743	10,730
St. Joseph	10,532	10,906	12,753
Sioux City	6,887	6,277	9,913
Wichita	1,526	844	950
Fort Worth	4,376	2,172
Philadelphia	4,254	2,949	6,346
Indianapolis	3,188	1,837	3,043
New York & Jersey City	59,471	57,585	63,133
Oklahoma City	1,242	1,517	873
Cincinnati	4,284	7,860	3,287
Denver	8,962	6,697	4,792
St. Paul	20,522	23,416	21,968
Milwaukee	1,856	1,558	3,671
Total	297,034	213,020	220,580

DROUGHT HIDE OFFERINGS

Another large offering of drought hides was announced early this week when bids, to be opened Sept. 24, were requested by the Federal Surplus Commodities Corp., 1901 D Street, N.W., Washington, D.C., on a total of 99,100 drought cattle hides, 35,750 kipskins and 65,550 calfskins, divided into 24 separate lots and identified by Catalogue No. 11. These hides and skins were produced after Sept. 5, 1934, and have been stored under refrigeration since curing.

Specifications in general follow those in previous catalogues, but one lot of 38,000 No. 2 small packer branded cows were taken from cattle slaughtered in Florida and Georgia and, due to the condition of these hides, the number to be inspected will not be limited it has been stated.

Bidders may inspect samples of each lot, selected at random by inspectors of the U. S. Bureau of Animal Industry, at 9.00 a.m. at the following points of storage and dates: Cudahy Packing Co., Kansas City, Kans., Sept. 14; Medina Cold Storage Co., Medina, N. Y.,

Sept. 16; Middleport Cold Storage Co., Middleport, N. Y., Sept. 18.

This offering of drought hides, following closely the large offering on which bids were opened Sept. 3, resulting in awards on the greater part of offerings the following day, appears to indicate an intention to speed up disposal of drought hides and to take advantage of interest shown at the last sale, when a record number of bidders participated.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 5, 1936, were, 3,870,000 lbs.; previous week 4,623,000 lbs.; same week last year, 4,813,000 lbs.; from January 1 to September 5 this year, 145,680,000 lbs.; same period a year, 145,680,000 lbs. During the same period a year ago, 172,651,000 lbs. were received.

Shipments of hide from Chicago for the week ended September 5, 1936, were 4,453,000 lbs.; previous week 5,474,000 lbs.; same week last year, 4,035,000 lbs.; from January 1 to September 5 this year, 143,062,000 lbs.; same period a year ago 208,564,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 11, 1936 with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Sept. 11.	Prev. week.	Cor. week, 1935.
Spr. nat.	14 1/2 @ 15 n 14	@ 14 1/2 n	@ 14 1/2 n
Hvy. nat.	@ 14 1/2	@ 14	@ 14 1/2
Hvy. Tex.	@ 14 1/2	@ 14	@ 13 1/2
Hvy. butt brnd'd	@ 14 1/2	@ 14	@ 13 1/2
Hvy. Col.	@ 14	@ 13 1/2	@ 13ax
Ex-light Tex.	@ 11 1/2	@ 11 1/2	@ 10 1/2
Brnd'd cows.	@ 11 1/2	@ 11 1/2	@ 10 1/2 b
Hvy. nat.	@ 13 1/2 @ 14ax	@ 13	@ 12 1/2 b
Lt. nat.	@ 11 1/2	@ 11 1/2	@ 11
cows	@ 10 b	@ 9 1/2	@ 10
Nat. bulls.	@ 9	@ 8 1/2	@ 9 1/2
Brnd'd bulls.	@ 21 1/2 20	@ 21 1/2	@ 22 1/2
Calfskins	@ 15	@ 15	@ 15 1/2
Kips, nat.	@ 15	@ 14	@ 13 1/2
Kips, ov-wt.	@ 13 1/2	@ 12 1/2	@ 12 1/2
Kips, brnd'd.	@ 1.02 1/2	@ 1.05	@ 85
Slunks, reg.	@ 40	@ 40	@ 40
Slunks, hris.35	@ 40	@ 40	@ 40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.10% @ 11 1/2	10% @ 10 1/2	@ 10 1/2
Branded10% @ 10 1/2	10 @ 10 1/2	@ 10
Nat. bulls. @ 9	7% @ 8 1/2	@ 9 n
Brnd'd bulls. @ 8	6% @ 7 1/2	@ 8 n
Calfskins17 @ 17 1/2	17 @ 17 1/2	@ 17
Kips14 1/2 @ 15	14 @ 14 1/2	@ 14
Slunks, reg..80 @ 90 n 80	@ 90 n 70	@ 75 n
Slunks, hris.20 @ 25 n 20	@ 25 n 25	@ 35 n

COUNTRY HIDES.

Hvy. steers.. 8 @ 8 1/2	8 @ 8 1/2	7 1/2 @ 8 1/2
Hvy. cows.. 8 @ 8 1/2	8 @ 8 1/2	7 1/2 @ 8 1/2
Butts 8% @ 9	8% @ 9	8 1/2 @ 9
Extremes 9% @ 10	9% @ 10	9 1/2 @ 9 1/2
Bulls 6 1/2 @ 6 1/2	6 1/2 @ 6 1/2	6 @ 6 1/2
Calfskins12 1/2 @ 13	12 @ 12 1/2	11 1/2 @ 12
Kips11 @ 11 1/2	11 @ 11 1/2	9 1/2 @ 11
Light calf..80 @ 95 n 80	@ 95 n 60	@ 70 n
Deacons80 @ 95 n 80	@ 95 n 60	@ 70 n
Slunks, reg..60 @ 75 n 60	@ 75 n 45	@ 55 n
Slunks, hris.10 @ 15 n 10	@ 15 n 10	@ 15 n
Horsehides3.10 @ 3.75	3.00 @ 3.65	3.25 @ 3.75

SHEEPSKINS.

Pkr. lambs	1.50 @ 1.45
Sml. pkr. lambs90 @ 1.20
Pkr. shearings.1.00 @ 1.05	1.00 @ 1.05
Dry pelts....18 @ 19	17 1/2 @ 18 1/2
	@ 75

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Packers obtained another half-cent advance this week on native and branded steers and also on bulls; light native cows moved up a quarter-cent, while branded cows, which are fairly plentiful now, sold at steady price. Extreme light native steers sold in a good way at steady price and later a good block moved at a quarter-cent advance. Trade was moderate, with total of about 75,000 hides reported so far.

The further spread in price between heavy and light hides reflects the scarcity of the former and good demand at this season and the more liberal production of light stock. Packers in general are fairly well sold up on most descriptions and more hides could be sold at these levels.

Another large offering of drought hides was announced early this week, bids to be opened Sept. 24; however, the country market feels the effect of such drought offerings more than the prime quality of packer hides now coming on the market, but light hides have not shown the seasonal advance which is ordinarily expected on the better quality summer take-off.

One packer sold 3,000 Sept. native steers at 14½¢, and another packer 700 Aug. same basis, both ½¢ up or in line with price obtained last week at New York, where a greater percentage of heavies are produced. All packers sold total of 20,200 July-Aug. extreme light native steers early, and Association 1,000 Aug., all at 12½¢, steady; later one packer sold 7,000 July-Aug.-Sept. at 12½¢, or 2½¢ up.

One lot of 5,000 Aug. butt branded steers moved at 14½¢, and 2,000 Colorado at 14¢ both ½¢ up. Heavy Texas steers scarce and quotable 14½¢. One lot of 2,000 May to July light Texas steers sold early at 12½¢ but generally quoted 13¢ nom., although demand light. Extreme light Texas steers quotable 11½¢.

Heavy native cows in small supply and 13½¢@14¢ asked. One packer sold 4,500 Aug.-Sept. light native cows at 11½¢, or ¼¢ up; Association sold 3,000 Aug.-Sept. at 11½¢, and this is bid for River points. Total of 15,000 Aug. branded cows sold at 11½¢, steady price; Association moved 3,000 Aug.-Sept. also at 11½¢.

One packer sold 2,500 Aug.-Sept. native bulls, and another packer 800 Sept., all at 10¢, or ½¢ up; others declined this price.

OUTSIDE SMALL PACKER HIDES.—Sales of outside small packer all-weights reported this week at 11¢, f.o.b. nearby short freight points, for good description stock, with average stock

quoted 10½¢, brands ½¢ less. Chicago take-off quotable 11@11½¢ nom.

PACIFIC COAST.—One packer sold 11,000 Aug. hides at 12¢ for steers and 9½¢ for cows, flat, f.o.b. shipping point, or ½¢ up for steers. Another packer sold 3,000 last week at 11½¢ and 9½¢.

FOREIGN WET SALTED HIDES.—South American market strong and higher. One lot of 8,000 Argentine steers sold at opening of week at 76 pesos, equal to 12-11/16¢, c.i.f. New York, or about ¾¢ up from last previous sale; 1,000 frigorifico light steers sold at same time equal to 11-9/16¢, and 2,000 extremes at 11½¢. Later, 4,000 Armour LaPlatas sold at 78½ pesos, equal to 13½¢, c.i.f. New York.

COUNTRY HIDES.—Holders of country hides are firm in their view of value, in the belief that the stronger packer market will eventually be reflected on country hides, despite the increased offerings recently of government owned drought cattle hides. The kill of country stock is usually small during this season. However, strength in the packer market centers on heavier hides, while country stock is dependent upon upper leather tanners for support. Untrimmed all-weights quoted around 8½¢, selected, delivered Chicago, some quoting 8½¢ for lighter average, while some buyers' ideas top at 8½¢ trimmed. Heavy steers and cows quoted 8@8½¢, trimmed. Buff weights usually quoted 8½¢@9¢ and extremes 9½¢@10¢, for trimmed stock, with possibility top prices paid for choice hides quietly. Bulls around 6½¢@6¾¢; glues 6½¢@6¾¢. All-weight branded around 7½¢ flat.

CALFSKINS.—Trading in packer Aug. calfskins was done at steady prices. One packer moved 16,000 Aug. lights under 9½ lb. at 21¢, and another packer is credited with a similar quantity same basis; third packer sold 5,300 Aug. lights at 21¢, also. One packer sold Aug. production of 11,000 calf at 21¢ for northern heavies 9½/15 lb., 20¢ for River point heavies, and 21¢ for lights. One lot of 8,000 Aug. northern heavies sold in another direction at 21¢, and 10,000 Detroit, Cleveland and Evansville heavies at 21½¢, usual premium for those points.

LATER: One packer sold 10,000 and another 6,000 Aug. River point heavy calf at 20¢, steady.

Bids of 17¢ declined for Chicago city 8/10 lb. calfskins, with 17½¢ last paid and 17½¢ asked; couple cars 10/15 lb. sold, price reported at 17½¢. Outside cities, 8/15 lb., quoted around 17¢; mixed cities and countries 15@15½¢; straight countries 12½@13¢ flat. Chicago city light calf and deacons sold at \$1.32½, steady.

LATER: Car Detroit city 8/10 lb. calf reported at 17½¢.

KIPSKINS.—Kipskins were strong and packers moved the bulk of their Aug. production at a cent advance over July's. One packer sold 18,000 Aug. northern natives at 16¢ and 5,500 southern 15¢; 2,500 northern over-weights at 15¢ and 2,600 southern 14¢; 3,500 branded kips at 13½¢. Another packer sold 16,000 Aug. natives, 4,000 southern over-weights and 2,000 brands same basis. Third packer sold Aug. production of 9,000 at same prices, while fourth packer moved 6,700 Aug. northern natives later at 16½¢.

Chicago city kipskins quotable around 14½¢ nom., with 15¢ asked. Outside cities 14½¢@14½¢ nom.; mixed cities and countries 12½@13¢; straight countries 11@11½¢ flat.

Three packers sold 16,700 Aug. regular slunks at \$1.02½, or 2½¢ down from July's.

HORSEHIDES.—Market about unchanged, with choice renderers with full manes and tails quotable \$3.65@3.75, f.o.b. shipping points, ordinary trimmed renderers around \$3.40@3.50, delivered Chicago, and mixed city and country lots \$3.10@3.25, Chicago.

SHEEPSKINS.—Dry pelts usually quoted 18 @ 19¢, delivered Chicago, for full wools. Big packer shearlings usually quoted in a range of \$1.00 @1.05 for No. 1's, 75@80¢ for No. 2's, and 50@55¢ for No. 3's; one packer sold a car this week at \$1.00, 75¢ and 50¢, and offering two more cars same basis; however, one packer continues to report sales at \$1.15, 85¢ and 55¢ for better than average stock, reporting 6,500 that basis this week. Pickled skins quoted \$5.62½@5.75 per doz., inside price last paid and top asked. Big packer native spring lamb pelts quoted \$1.65@1.80 per cwt. live lamb, inside price last paid for Sept. pelts to an outside packer; outside small packer pelts range 90@1.00 each, according to lot.

New York

PACKER HIDES.—New York market was cleaned up on Aug. steers previous week, at 14½¢ for natives, 14¢ for butt brands and 13½¢ for Colo.

CALFSKINS.—Collectors sold total of 15,000 to 20,000 calfskins at steady prices, 5-7's at \$1.45, 7-9's at \$1.90 and 9-12's at \$2.45; packer calf quotable nominally 4-5's at \$1.45, 5-7's \$1.65, 7-9's \$2.10, and 9-12's \$2.65.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended Aug. 29, 1936.

Week Ended	New York.	Boston.	Phila.
Aug. 29, 1936.....	25,319	55
Aug. 22, 1936.....	17,042
Aug. 15, 1936.....	36,317	2,066	995
Aug. 8, 1936.....	86,532
Total 1936.....	1,418,149	62,949	65,377
Aug. 31, 1935.....	115,745
Aug. 24, 1935.....	12,544
Total 1935.....	1,171,968	29,478	16,281
Total so far: 1936—1,546,475* — 1935—1,217,727*			

*Does not include Imports at Norfolk



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Cincinnati, Ohio



The MODERN METHOD of TRUCK COOLING



Operates on forced-circulation principle; insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

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Builders of Commercial Insulated and Refrigerated Bodies

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DOOR DEPARTMENT
C. V. HILL & CO. Inc., TRENTON, N. J.

Up and Down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Sept. 12, 1896.)

Plumb & Winton Packing Co. plant, Bridgeport, Conn., suffered considerable damage by fire.

Edward F. Dold, secretary, Jacob Dold Packing Co., Buffalo, N. Y., went to San Francisco for his wedding on September 16.

Oakland Meat Co., Oakland, Calif., filed papers of incorporation with capital stock of \$100,000.

K. B. Armour, Kansas City, stopped in St. Paul, Minn., on his way for a vacation trip in New Brunswick with his wife and family.

New Orleans Abattoir Co., Limited, which started the first packing-house of any size in New Orleans early in 1894, made good progress under direction of H. Barrington.

Meat Packing 25 Years Ago

(From The National Provisioner, Sept. 16, 1911.)

J. Ogden Armour financed the Rodgers' areoplane flight to the Pacific coast.

John Roberts, of Roberts & Oake, returning from a Western trip, said he believed the country was raising the largest pig crop in years, and that while corn in uplands was damaged by drought that in low lands would make good crop.

Arbitration between large packers and teamsters for a new wage scale was under way in an effort to settle controversy without calling in an umpire. Leonard B. Patterson, National Packing Co., represented the packers.

New York supreme court ruled that natural yellow oleomargarine was as legitimate a product under the law as yellow butter, and if sold as oleomargarine there was no violation of the law. The decision was rendered in a case brought by the state against two dealers for selling the natural yellow product.

Newly incorporated Davis Packing

RED HOT CELEBRITIES

Helen Stephens, athletic marvel from Missouri, and Olympic winner of the 100-meter dash, tells Mayor LaGuardia of New York City all about the Olympic games as they enjoy a luncheon of succulent frankfurters together on the occasion of the Mayor's reception to the returning winners.

Co., Ludlow, Vt., elected following officers and directors: Geo. P. Skeels, R. E. Hathorn, W. M. Bixby, A. E. Ware; president, Geo. P. Levey, vice-president, H. L. Skeels; general manager, H. S. Davis.

Newton Beef Co., Detroit, Mich., increased its capital stock from \$15,000 to \$100,000.

Cochrane Packing Co., Kansas City, Kans., was incorporated with capital stock of \$100,000.

Chicago News of Today

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 29,505 cattle, 3,633 calves, 23,946 hogs and 15,892 sheep.

E. E. Evans has resumed his position as assistant to the general manager of plants, Armour and Company. He spent the past year at the Jacob E. Decker & Sons plant, Mason City, Ia., following its acquisition by Armour.

Charles Eikel, Armour operating executive, has been given supervision of a new division of Armour and Company the object of which will be standardization of all plant supplies. He will have I. N. Jordan and W. J. Franklin as assistants.

E. L. Westenhaver, sales engineer, V. D. Anderson Co., Cleveland, O., returned to Chicago this week after spend-

ing most of the summer in Canada on development and experimental work for his company.

George Mulloy, Brady, McGillivray and Mulloy, packinghouse engineers, has been out of the city on vacation at Wonder Lake where he is constructing a summer home.

M. C. McCashen and R. F. Foster of the Roto-Cut machinery division of the American Laundry Machinery Co., Cincinnati, O., were in Chicago on business this week.

John W. Rath, president Rath Packing Co., Waterloo, Ia., was a Chicago visitor.

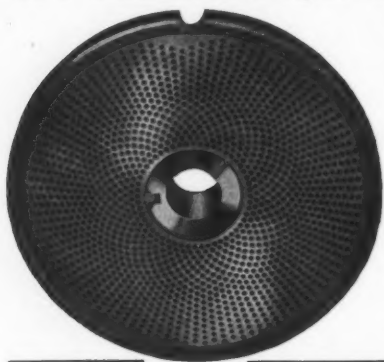
H. O. McConkey, superintendent packing division, Kroger Grocery & Baking Co., Columbus, O., spent a few days in Chicago this week as the first step of an extended vacation trip west, during which he will visit at least one plant where he was employed for years.

Joseph Seeley, of the Roberts & Oake provision department, recently returned to his duties from an enjoyable two weeks' vacation. Albert E. Long, identified with the company's provision sales, is covering Indiana points of interest during his vacation, begun this week.

Arrangements are being made by Hide and Leather Association of Chicago for the South Side golf outing, to be held at the Calumet Country Club, 175th and Western Ave., Friday, September 25. Packer hide men are invited to come out and meet their friends in the trade.



It's Guaranteed for 10 Years—The Famous
C-D TRIUMPH
Everlasting Plate



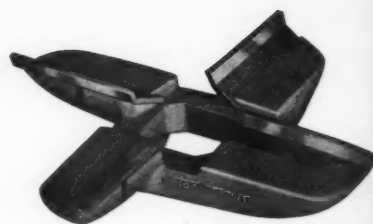
for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

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CD Cut-More Knives with changeable blades—The OK Knives with changeable blades—Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.

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Seasonings are added to sausage for only one purpose—to get *delicious, delightful, appetizing flavor*. There is only one way to do this, and that is with a proper blend of *fine natural seasonings* as prepared by H. J. MAYERI Concoctions and "cure-alls" have no place in good sausage. Stick to H. J. MAYER for sausage profits. Write for details to-day!



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**SQUARE
 SAUSAGE
 SELLS
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Distinctive appearance does the job! Easy to use. Stainless steel and tinned models—all electrically welded for strength! Will brand sausage with your name or mark, if desired. Send for prices!

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 OF AN OLD FRIEND**

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HE has stood the test of time. To us, he is a symbol of all those fine qualities we like best... We like to think that this is true, also, of our Circle U Brand Dry Sausage. It, too, has stood time's test, and won its friends... not in a few weeks... or a few months... but in more than 50 years.

● There is a variety for every taste... for every nationality. A complete line. Shown here are:

● 1. Salami	● 2. Thüringer	● 3. Genoa Salami
● 4. Cooked Salami in artificial casing	● 5. Peperoni	

OMAHA PACKING COMPANY :: CHICAGO

Countrywide News Notes

Chehalis Sausage Co., Chehalis, Wash., has been organized, with T. M. Reidel in charge.

O. D. Gibson, well known in Northwest meat packing circles, has leased the plant of the Enterprise Packing Co., Wenatchee, Wash., and has started packing operations.



A. E. Danielson, formerly general manager of the Armour plant at Huron, S. D., has been transferred to the company's plant at Tifton, Ga., in the same capacity. He succeeds John E. Holmes, who passed away recently after service with Ar-

mour and Company since 1919. Mr. Danielson is a veteran of 30 years in Armour service, and has held supervisory positions both in this country and at the LaPlata plant in South America. L. O. Hoffman, who entered the company's service in 1913, has been made acting general manager at Huron.

George Howard Davison, founder and former president of the International Livestock Association, passed away on September 2 at his home at Maiden Newton, Dorset, England. Born in New York, he was a famous authority on livestock breeding, specializing in Guernsey cattle and Shropshire sheep.

Cudahy Packing Co. put its new plant at Albany, Ga., into operation this week. Capacity is 1,000 cattle, 7,000 hogs, 400 calves and 400 sheep per week. This plant is unique in many respects, chief among which is that it is built of glass blocks. There are no windows, the translucent glass of the walls providing ample light.

Wilson & Co.'s Kansas City softball team won city championship recently when it defeated the Cudahy Puritans by 11 to 9. This is the second successive year the Wilson team has been winner, and it is now eligible to compete for state championship. Up until the final days of the league the Cudahy and Wilson teams ran neck to neck.

William P. Cosgrove, general manager of Cudahy Packing Company's refinery at Memphis, Tenn., and former Southern district manager for the company, died in Memphis on September 6 of a heart ailment.

E. S. McKay has been made Eastern district manager for Cudahy Packing Co., with headquarters in New York City. Mr. McKay is succeeded as manager of the company's Philadelphia branch by W. M. Nielsen.

E. F. Bisbee, vice-president and general manager of National Stock Yards Co., East St. Louis, Ill., has retired and is succeeded by J. G. Shaefer, formerly of the Pennsylvania R. R. Co.

J. A. Unicum, Seattle, Wash., Northwest manager for Geo. A. Hormel & Co., has been spending his vacation with Mrs. Unicum on their cruiser, the "Jam'U," in Puget Sound waters.

Brown's Hams, Inc., has been organized at Bristol, Va., to cure and pack meats. Walter W. Brown of Bristol is president.

Plant of the Waldock Packing Co., Sandusky, O., closed temporarily because of labor troubles, is about to be reopened after settlement of the difficulties with the labor unions.

Sam Stretch, the spice man, who is now living a life of leisure, reports from "farthest North" in Newfoundland that he is enjoying a voyage to that interesting country.

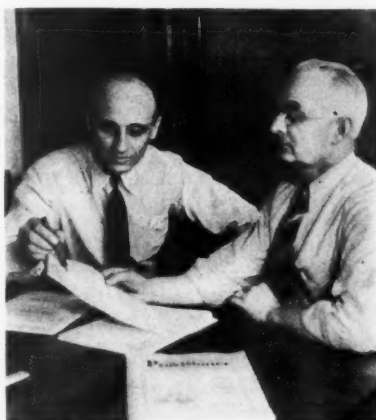
W. H. Wells, former general manager, Carstens Packing Co., has purchased the Tacoma Packing Co., Tacoma, Wash.

Sunset Meat Co., Twin Falls, Ida., has been purchased by L. F. Fink, who will act as president and manager, and who has renamed the organization the Idaho Packing Co.

Georgia Packing Co., Thomasville, Ga., has announced plans for erection of a new plant on their present location.

Curtin & Sinn have opened a packing plant at Vancouver, Wash., starting with all new buildings and equipment.

Milwaukee Sausage Co., Seattle, Wash., has started construction of a new plant on a tract 120 by 270 ft., recently purchased from Charles H. Frye. The first unit of construction is a building 100 by 130 ft., of reinforced concrete with concrete finish, which will be a complete plant in itself, but which later will be part of buildings covering the entire tract. The company started business in 1912, and its motto has been to produce only the very best product possible. Max Rind and Hugo Jassny direct the destinies of the organization.



DAILY CHECK-UP

Close watch of THE NATIONAL PROVISIONER and the DAILY MARKET SERVICE is a daily rule of Roy Huggins, general manager (right), and Carl Moninger, treasurer (left), Routh Packing Corp., Logansport, Ind.

New York News Notes

His many friends in meat circles will be glad to learn that Charles F. Dietz, long with the Brecht Corporation, is now associated with Sayer & Company, manufacturers, importers and exporters of sausage casings, at 466 Washington Street, New York. In his new connection, Mr. Dietz will serve in the capacity of general sales manager. Another addition to the sales staff of Sayer & Company, is Edward Feih who was formerly with S. Oppenheimer & Co. Mr. Feih will call on the trade in Pennsylvania and New York.

H. J. Hoberg, assistant to H. C. Baumgardner, manager, by-products department, Swift & Company, produce exchange office, is spending a short vacation visiting Washington, D. C., and other points of interest.

Moe Greenebaum, who succeeded his father, E. G. Greenebaum, as active head of E. Greenebaum & Co., wholesale meat dealers and sausage manufacturers, 328 East 103rd st., New York, died suddenly on August 30. Following death of his father in May of this year Mr. Greenebaum's health began to fail; grief and the added responsibility took the heavy toll. He is survived by his mother, his widow, a daughter and a sister. The company has built up a fine standing in the trade and those in meat circles will be glad to know that the family has completed plans for continuance of the business.

Joseph P. Russell has been appointed general sales manager, Adolf Gobel, Inc., New York. Other Gobel activities, as reported by president V. D. Skipworth, are the construction of a new abattoir at Benning, D. C., which is now underway, and the preparation of plans for a new processing plant at Boston, Mass., the latter work being under the supervision of H. Peter Henschien of Chicago.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended September 5, 1936, were as follows: Meat—Brooklyn, 2 lbs.; Manhattan, 94 lbs.; Bronx, 404 lbs.; Queens, 1 lb.; Total 501 lbs. Fish—Manhattan, 1 lb. Poultry—Queens, 9 lbs.

C. M. Baker, string department, Armour and Company, Chicago, was a visitor to New York last week.



TRIMMING OFF THE PROFITS

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

MEAT COOKING SCHOOLS

Stressing the fact that the homemaker is America's greatest food shopper, that she buys 85% of the meat consumed in more than 32 million homes, and that she is anxious to keep fully informed regarding all that is new and modern in the preparation of this important food product, the National Live Stock and Meat Board has announced the launching of its fall season of meat cookery schools. Within the next three months homemakers in cities of 16 states will have the opportunity of learning the latest available facts relative to selection and preparation of meat and its food value.

Each school covers 4 days of intensive instruction, and each is sponsored by a leading newspaper. With the stage of each cooking school auditorium transformed into a kitchen, homemakers are given a close-up view of the preparation of 49 different beef, veal, pork and lamb dishes. In addition, soups, salads, desserts and other foods are prepared in order to round out well-balanced meals.

That science has invaded the modern kitchen and is helping to make meat cookery more simple, more exact and less laborious, will be borne out in the cooking school instruction. The Board's lecturers, for example, will bring out the fact that all cuts of meat can be made tender and delicious by proper cooking methods.

They will explain the rules for roasting meat as well as for broiling, braising and cooking in water. They will point out that basting and searing of roasts are practices no longer in vogue. They will show the value of lower temperatures over a longer cooking period as compared to turning on the heat full blast when preparing a roast. They will acquaint the homemakers with a new kitchen contrivance, the roast-meat thermometer, and show its place as an accurate guide to roasting.

New and distinctive meat dishes presented will include blade beef steak, Monday loaf, ham a la king, ritzi pork filets, planked lamb steaks, casserole of liver and others. A foreign dish, Armenian gagev, will be introduced, made from the veal shoulder.

Throughout the various sessions, economy will be emphasized. Housewives will be impressed with the importance of making the most of the food they buy, of purchasing wisely and eliminating waste.

NEWS OF THE RETAILERS

Eaton Market at Military Road and Ninth st., Fond du Lac, Wis. recently had formal opening, with Harry Eaton, proprietor.

Buehler Brothers' meat market will open in new location at 302 West Broadway, Council Bluffs, Ia.

New ultra modern meat market at 1072 Flatbush ave., Brooklyn, N. Y. was

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on September 10, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs.¹:				
Choice	\$14.50@15.50			
Good	13.00@14.50			
Medium	9.50@13.00		11.50@14.00	
Common (plain)	8.50@ 9.50		10.50@11.50	
STEERS, 500-600 lbs.:				
Prime			16.50@17.00	
Choice	14.50@15.50		15.50@16.50	16.00@17.00
Good	12.50@14.50		14.00@15.50	14.50@16.00
Medium	9.50@12.50		11.50@14.00	11.50@14.00
Common (plain)	8.50@ 9.50		10.00@11.50	10.00@11.50
STEERS, 600-700 lbs.:				
Prime			16.00@16.50	
Choice	14.50@15.00		15.50@16.00	16.00@16.50
Good	13.00@14.50		14.00@15.50	14.50@16.00
Medium	10.50@13.00	11.50@13.50	12.00@14.00	11.50@14.00
STEERS, 700 lbs. up:				
Prime		15.50@16.00	16.00@16.50	
Choice	14.50@15.00	14.50@15.50	15.50@16.00	16.00@16.50
Good	13.00@14.50	13.00@14.50	14.00@15.50	14.50@16.00
COWS:				
Choice	9.50@10.50	10.50@11.50	11.00@12.00	11.00@11.50
Good	8.50@ 9.50	10.00@10.50	9.50@11.00	10.50@11.00
Medium		9.50@10.00	8.50@ 9.50	9.50@10.50
Common (plain)	8.00@ 8.50			
Fresh Veal:				
VEAL²:				
Choice	14.50@15.50	15.00@16.00	17.00@18.50	15.00@16.00
Good	13.00@14.50	14.00@15.00	15.00@17.00	14.00@15.00
Medium	11.00@13.00	12.00@14.00	13.00@15.00	12.00@14.00
Common (plain)	10.00@11.00	10.00@12.00	11.00@14.00	11.00@12.00
CALF³:				
Good	10.50@11.50		12.00@13.00	
Medium	9.50@10.50		11.00@12.00	
Common (plain)	8.50@ 9.50		10.00@11.00	
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice	19.00@20.00	20.00@21.00	20.00@21.00	21.00@22.00
Good	17.00@19.00	18.00@20.00	18.00@20.00	20.00@21.00
Medium	15.00@17.00	16.00@18.00	16.00@18.00	18.00@20.00
Common (plain)	13.00@15.00	15.00@16.50	14.00@16.00	16.00@18.00
LAMBS, 39-45 lbs.:				
Choice	19.00@20.00	20.00@21.00	20.00@21.00	21.00@22.00
Good	17.00@19.00	18.00@20.00	18.00@20.00	20.00@21.00
Medium	15.00@17.00	16.50@18.00	16.00@18.00	18.00@20.00
Common (plain)				16.00@18.00
LAMBS, 46-55 lbs.:				
Choice	19.00@20.00	20.00@21.00	20.00@21.00	21.00@22.00
Good	17.00@19.00	18.00@20.00	18.00@20.00	20.00@21.00
MUTTON, Ewe, 70 lbs. down:				
Good	7.00@ 8.00	8.50@10.00	8.00@ 9.00	8.00@ 9.00
Medium	6.00@ 7.00	7.00@ 8.50	6.50@ 7.50	7.00@ 8.00
Common (plain)	5.00@ 6.00	6.00@ 7.00	5.00@ 6.50	6.00@ 7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	25.50@27.50	28.00@29.00	27.00@29.00	27.00@29.00
10-12 lb. av.	25.00@27.00	27.50@28.50	26.00@28.00	26.00@28.00
12-15 lb. av.	22.00@24.00	25.00@26.00	23.50@26.00	24.00@26.00
16-22 lb. av.	16.50@18.50	20.00@22.00	20.00@22.00	19.00@21.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lb. av.	16.50@17.50		18.00@20.00	18.00@19.00
PICNICS:				
6-8 lb. av.		17.50@18.00		
BUTTS, Boston Style:				
4-8 lb. av.	20.00@22.00		21.00@24.00	21.00@23.00
SPARE RIBS:				
Half Sheets	14.50@15.50			
TRIMMINGS:				
Regular	14.00@14.50			

¹Includes heifers, 450 lbs. down, at Chicago. ²Includes "skins on" at New York and Chicago. ³Includes sides at Boston and Philadelphia.

opened by H. C. Bohack Co.

Harold Misfeldt, Moline, Ill. has gone to Mankato, Minn. to manage meat department of A. and P. store.

C. Langheinrich has taken over West Side meat market, Berlin, Wis.

Baeten Meat Market will open in new building at 610 George st., De Pere, Wis.

Market is owned by Peter Baeten, aided by his sons, Sylvester and Alvin Baeten.

L. A. Houser will open meat market at 1714-16 Laketon Road, Wilkinsburg, Pa., effecting improvements and enlarging place of business.

Joe Sicler has taken over the Richards meat market, West Liberty, Ia.

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WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.



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GEO. H. JACKLE

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ANTLERS HOTEL INDIANAPOLIS, INDIANA
ANDERSON HOTEL ANDERSON, INDIANA
TERRE HAUTE HOUSE TERRE HAUTE, INDIANA
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OWENSBORO HOTEL OWENSBORO, KENTUCKY
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Name.....

Address.....

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef			
	Week ended Sept. 9, 1936.	Cor. week, 1935.	
Prime native steers—			
400-600	15% @ 16	10 @ 20	
600-800	15 @ 15 1/2	18 @ 19	
800-1000	14 @ 15	18 1/2 @ 19 1/2	
Good native steers—			
400-600	15 @ 15 1/2	18 @ 18 1/2	
600-800	14 @ 15	17 1/2 @ 18 1/2	
800-1000	13 1/2 @ 14	17 1/2 @ 18 1/2	
Medium steers—			
400-600	14 1/2 @ 15	15 1/2 @ 16 1/2	
600-800	13 1/2 @ 14 1/2	10 @ 17	
800-1000	13 1/2 @ 14	10 1/2 @ 17	
Heifers, good, 400-600	14 1/2 @ 15	10 1/2 @ 17	
Cows, 400-600	9 1/2 @ 10 1/2	9 1/2 @ 13	
Hind quarters, choice	@ 20	@ 24	
Fore quarters, choice	@ 11 1/2	@ 16	

Beef Cuts			
Steer loins, prime	@ 31	unquoted	
Steer loins, No. 1	@ 29	@ 34	
Steer loins, No. 2	@ 28	@ 31	
Steer short loins, prime	@ 42	unquoted	
Steer short loins, No. 1	@ 34	@ 44	
Steer short loins, No. 2	@ 33	@ 39	
Steer loin ends (hips)	@ 24	@ 25	
Steer loin ends, No. 2	@ 23	@ 24	
Cow loins	@ 21	@ 25	
Cow short loins	@ 18	@ 25	
Cow loin ends (hips)	@ 15	@ 16	
Steer ribs, prime	@ 19	unquoted	
Steer ribs, No. 1	@ 17	@ 25	
Steer ribs, No. 2	@ 16	@ 24	
Cow ribs, No. 2	@ 10 1/2	@ 10	
Cow ribs, No. 3	@ 10	@ 10	
Steer rounds, prime	@ 15 1/2	unquoted	
Steer rounds, No. 1	@ 15	@ 17	
Steer rounds, No. 2	@ 14 1/2	@ 16 1/2	
Steer chucks, prime	@ 11	unquoted	
Steer chucks, No. 1	@ 10	@ 13	
Steer chucks, No. 2	@ 9 1/2	@ 12	
Cow rounds	@ 12 1/2	@ 13 1/2	
Cow chucks	@ 8	@ 9 1/2	
Steer plates	@ 8	@ 12 1/2	
Medium plates	@ 7 1/2	@ 11 1/2	
Briskets, No. 1	@ 11 1/2	@ 16	
Steer navel ends	@ 7	@ 9 1/2	
Cow navel ends	@ 6 1/2	@ 8	
Fore shanks	@ 6	@ 8	
Hind shanks	@ 5	@ 6	
Strip loins, No. 1, bbls.	@ 50	@ 65	
Strip loins, No. 2	@ 40	@ 55	
Sirloin butts, No. 1	@ 30	@ 33	
Sirloin butts, No. 2	@ 20	@ 22	
Beef tenderloins, No. 1	@ 60	@ 65	
Beef tenderloins, No. 2	@ 45	@ 50	
Rump butts	@ 11	@ 15	
Flank steaks	@ 12	@ 18	
Shoulder clods	@ 12 1/2	@ 14 1/2	
Hanging tenderloins	@ 12	@ 14	
Insides, green, @ 8 lbs.	@ 14 1/2	@ 14 1/2	
Outsides, green, @ 6 lbs.	@ 14	@ 13 1/2	
Knuckles, green, @ 6 lbs.	@ 14	@ 14 1/2	

Beef Products			
Brains (per lb.)	@ 7	@ 8	
Hearts	@ 10	@ 12	
Tongues	@ 18	@ 21	
Sweetbreads	@ 15	@ 20	
Ox-tail, per lb.	@ 7	@ 10	
Fresh tripe, plain	@ 9	@ 10	
Fresh tripe, H. C.	@ 12 1/2	@ 12 1/2	
Livers	@ 18	@ 18	
Kidneys, per lb.	@ 10	@ 11	

Veal			
Choice carcass	15 @ 16	16 @ 17	
Good carcass	13 @ 14	14 @ 15	
Good saddles	18 @ 19	17 @ 20	
Good racks	11 @ 13	13 @ 14	
Medium racks	9 @ 10	@ 12	

Veal Products			
Brains, each	@ 9 1/2	@ 10	
Sweetbreads	@ 35	@ 35	
Calf livers	@ 35	@ 32	

Lamb			
Choice lambs	20 @ 21	@ 20	
Medium lambs	@ 18	@ 17	
Choice saddles	@ 23	@ 22	
Medium saddles	@ 21	@ 20	
Choice fores	@ 18	@ 16	
Medium fores	@ 16	@ 14	
Lamb fries, per lb.	@ 25	@ 31	
Lamb tongues, per lb.	@ 15	@ 15	
Lamb kidneys, per lb.	@ 20	@ 20	

Mutton			
Heavy sheep	@ 6	@ 6	
Light sheep	@ 9	@ 9	
Heavy saddles	@ 7	@ 9	
Light saddles	@ 11	@ 11	
Heavy fores	@ 7 1/2	@ 5	
Light fores	@ 7	@ 6	
Mutton legs	@ 12	@ 10	
Mutton loins	@ 8	@ 8	
Mutton stew	@ 4	@ 5	
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2	
Sheep heads, each	@ 10	@ 10	

Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.	@ 27	@ 27
Picnics	@ 17 1/2	@ 20
Skinless shoulders	@ 17 1/2	@ 20
Tenderloins	@ 32	@ 38
Spare ribs	@ 16	@ 17
Back fat	@ 13	@ 19
Boston butts	@ 22	@ 25
Boneless butts, cellar trim, 2 @ 4	@ 27	@ 30
Hocks	@ 10	@ 13
Tails	@ 9	@ 14
Neck bones	@ 6	@ 8
Slip bones	@ 13	@ 14
Blade bones	@ 12 1/2	@ 16
Pigs' feet	@ 5	@ 8
Kidneys, per lb.	@ 9	@ 13
Livers	@ 10	@ 16
Brains	@ 8	@ 10
Ears	@ 6	@ 5
Snougs	@ 9	@ 10
Heads	@ 8	@ 8 1/2
Chitterlings	@ 6	@ 6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 26	@ 26
Country style sausage, fresh in link	@ 21 1/2	@ 21 1/2
Country style sausage, fresh in bulk	@ 19 1/2	@ 19 1/2
Country style sausage, smoked	@ 23 1/2	@ 23 1/2
Frankfurters, in sheep casings	@ 23 1/2	@ 23 1/2
Frankfurters, in hog casings	@ 21 1/2	@ 21 1/2
Bologna in beef bungs, choice	@ 17 1/2	@ 17 1/2
Bologna in beef middles, choice	@ 19	@ 19
Liver sausage in beef rounds	@ 19 1/2	@ 19 1/2
Liver sausage in hog bungs	@ 18 1/2	@ 18 1/2
Smoked liver sausage in hog bungs	@ 19 1/2	@ 19 1/2
Head cheese	@ 17 1/2	@ 17 1/2
New England luncheon specialty	@ 19	@ 19
Mixed luncheon specialty, choice	@ 19 1/2	@ 19 1/2
Tongue sausage	@ 28	@ 28
Blood sausage	@ 17	@ 17
Souse	@ 18 1/2	@ 18 1/2
Polish sausage	@ 23 1/2	@ 23 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 40	@ 40
Thuringer cervelat	@ 27	@ 27
Farmer's	@ 20	@ 20
Holsteiner	@ 26	@ 26
B. C. salami, choice	@ 36	@ 36
Milano salami, choice, in hog bungs	@ 41	@ 41
B. C. salami, new condition	@ 21	@ 21
Finishes, choice, in hog middles	@ 37	@ 37
Genoa style salami, choice	@ 45	@ 45
Pepperoni	@ 34	@ 34
Mortadella, new condition	@ 22	@ 22
Capicola	@ 61	@ 61
Italian style hams	@ 40	@ 40
Virginia hams	@ 40 1/2	@ 40 1/2

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 14 1/2	@ 14 1/2
Special lean pork trimmings	@ 17 1/2	@ 17 1/2
Extra lean pork trimmings	@ 12 1/2	@ 12 1/2
Pork cheek meat	@ 12 1/2	@ 12 1/2
Pork hearts	@ 9	@ 9
Pork livers	@ 9 1/2	@ 9 1/2
Native boneless bull meat (heavy)	@ 10 1/2	@ 10 1/2
Shank meat	@ 9 1/2	@ 9 1/2
Boneless chucks	@ 9 1/2	@ 9 1/2
Beef trimmings	@ 8 1/2	@ 8 1/2
Beef chucks (trimmed)	@ 7 1/2	@ 7 1/2
Dressed canners, 350 lbs. and up	@ 7 1/2	@ 7 1/2
Dressed cutter cows, 400 lbs. and up	@ 7 1/2	@ 7 1/2
Dr. bologna bulls, 600 lbs. and up	@ 8 1/2	@ 8 1/2
Pork tongues, canner trim, S. P.	@ 12 1/2	@ 12 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	

BARRELED PORK AND BEEF

Mess pork, regular	@ 28.00	@ 28.00
Family back pork, 24 to 34 pieces	@ 32.00	@ 32.00
Family back pork, 35 to 45 pieces	@ 31.00	@ 31.00
Clear back pork, 40 to 50 pieces	@ 26.00	@ 26.00
Clear plate pork, 25 to 35 pieces	@ 23.00	@ 23.00
Bean pork	@ 27.00	@ 27.00
Briset pork	@ 30.00	@ 30.00
Plate beef	@ 18.50	@ 18.50
Extra plate beef, 200-lb. bbls.	@ 19.00	@ 19.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.50	
Lamb tongue, short cut, 200-lb. bbl.	51.50	
Regular tripe, 200-lb. bbl.	19.00	
Honeycomb tripe, 200-lb. bbl.	22.00	
Pocket honeycomb tripe, 200-lb. bbl.	25.00	

DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.	@ 14 1/2	@ 14 1/2
Clear bellies, 18 @ 20 lbs.	@ 13 1/2	@ 13 1/2
Rib bellies, 25 @ 30 lbs.	@ 12 1/2	@ 12 1/2
Fat backs, 10 @ 12 lbs.	@ 10 1/2	@ 10 1/2
Fat backs, 14 @ 16 lbs.	@ 11 1/2	@ 11 1/2
Regular plates	@ 11	@ 11
Jowl butts	@ 11 1/2	@ 11 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper	26 1/2 @ 27	
Fancy skd. hams, 14 @ 16 lbs., parchment paper	28 @ 29	
Standard reg. hams, 14 @ 16 lbs., plain	24 1/2 @ 25 1/2	
Picnics, 4 @ 8 lbs., short shank, plain	19 1/2 @ 20 1/2	
Picnics, 4 @ 8 lbs., long shank, plain	19 1/2 @ 19 1/2	
Fancy bacon, 6 @ 8 lbs., parchment paper	20 1/2 @ 20 1/2	
Standard bacon, 6 @ 8 lbs., plain	25 1/2 @ 25 1/2	
No. 1 beef ham sets, smoked		
Insides, 8 @ 12 lbs.	30 @ 31	
Outsides, 5 @ 9 lbs.	27 @ 28	
Knuckles, 5 @ 9 lbs.	28 @ 29	
Cooked hams, choice, on, fattened	@ 41 1/2	
Cooked hams, choice, skinned, fattened	@ 44	
Cooked picnics, skin on, fattened	@ 27 1/2	
Cooked picnics, skinned, fattened	@ 28 1/2	
Cooked loin roll, smoked	@ 48	

LARD

Prime steam, cash, Bd. Trade	@ 11.85ax	
Prime steam, loose, Bd. Trade	@ 11.37 1/2ax	
Refined lard, tierces, f.o.b. Chgo.	@ 12 1/2	
Kettle rend., tierces, f.o.b. Chgo.	@ 13 1/2	
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 13 1/2	
Neutral in tierces, f.o.b. Chicago	@ 14 1/2	
Compound, veg., tierces, c.a.f.	@ 12 1/2	

OLEO OIL AND STEARINE

Extra oleo oil	10 @ 10 1/2	
Prime No. 2 oleo oil	9 1/2 @ 9 1/2	
Prime oleo stearine, edible	10 @ 10 1/2	

TALLOW AND GREASES

Edible tallow	9 1/2 @ 9 1/2	
Prime packers' tallow	7 1/2 @ 7 1/2	
No. 1 tallow, 10% f.f.a.	6 1/2 @ 7	
Special tallow	7 @ 7 1/2	
Choice white grease	7 1/2 @ 7 1/2	
A-White grease, maximum 5% acid	7 @ 7 1/2	
B-White grease, maximum 5% acid	6 1/2 @ 7	
Yellow grease, 10 @ 15%	6 1/2 @ 6 1/2	
Brown grease, 40% f.f.a.	6 @ 6 1/2	

ANIMAL OILS

Prime edible	@ 14 1/2	
Prime inedible	@ 12 1/2	
Headlight burning oil	@ 12 1/2	
Prime W. 8.	@ 11 1/2	
Extra W. 8.	@ 11 1/2	
Extra lard oil	@ 11 1/2	
Extra No. 1	@ 10	
No. 1 lard oil	@ 9 1/2	
No. 2 lard oil	@ 9 1/2	
Acidless tallow	@ 9 1/2	
20° Neatsfoot	@ 16	
Pure neatsfoot (drums)	@ 11 1/2	
Special neatsfoot	@ 11 1/2	
Extra neatsfoot	@ 10 1/2	
No. 1 neatsfoot	@ 10	
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.		

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	9 1/2 @ 9 1/2	
White deodorized, in bbls., f.o.b. Chgo.	10 @ 11	
Yellow, deodorized	11 @ 11 1/2	
Soap stock, 50% f.f.a. f.o.b. mills	1 1/2 @ 2	
Soya bean oil, f.o.b. mills	8 1/2 @ 8 1/2	
Corn oil, in tanks, f.o.b. mills	9 1/2 @ 10	
Coconut oil, sellers' tanks, f.o.b. coast	5 1/2 @ 5 1/2	
Refined in bbls., f.o.b. Chicago	11 1/2 @ 12	

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@ 15	
White animal fat margarine, in 1 lb. cartons, rolls or prints	@ 15	
Nut, 1-lb. cartons	@ 12 1/2	
Puff paste	@ 14 1/2	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'hee stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Saltpeter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. reduced granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62½	7.50
Large crystals.....	8.00	7.75
Dbl. red. gran. nitrate of soda.....	3.62½	3.25
Salt, per ton, in minimum car of 90,000		
Salt, lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 9.90	
Medium, air dried.....	9.490	
Medium, kiln dried.....	10.990	
Rock.....	6.782	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	@3.65	
Second sugar, 90 basis.....	None	
Standard gran., f.o.b. refiners (2%).....	@4.75	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.25	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.15	
Dextrose.....	@3.82	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	16½	18
Refined.....	17	18½
Chili Pepper, Fancy.....	24	24
Chili Powder, Fancy.....	22	23
Cloves, Amboyana.....	22	22
Madagascar.....	18	21
Zanzibar.....	17½	20½
Ginger, Jamaica.....	17	19½
African.....	16	17½
Mace, Fancy Banda.....	68	73
East India.....	63	68
E. I. & W. I. Blend.....	62	62
Mustard Flour, Fancy.....	22½	22½
No. 1.....	15	15
Nutmeg, Fancy Banda.....	20	20
East India.....	20½	20½
E. I. & W. I. Blend.....	19	19
Paprika, Extra Fancy.....	30	30
Fancy.....	28½	28½
Hungarian.....	27½	27½
Pepino Sweet Red Pepper.....	26½	26½
Pimex (220-lb. bbls.).....	28½	28½
Pepper, Cayenne.....	21	21
Red Pepper, No. 1.....	16	16
Pepper, Black Aleppo.....	10½	12
Black Lampoon.....	4	7½
Black Tellicherry.....	11½	13
White Java Muntok.....	11	12½
White Singapore.....	12	12
White Packers.....	11½	11½

SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway Seed.....	10	12
Celery Seed, French.....	22	26
Comino Seed.....	13½	16
Coriander Morocco Bleached.....	6½	9½
Coriander Morocco Natural No. 1.....	7½	9½
Mustard Seed, Cal. Yellow.....	8½	10½
American.....	7½	9½
Marjoram, French.....	22	27
Oregano.....	11	14
Sage, Dalmation Fancy.....	9½	11½
Dalmation No. 1, Fancy.....	9	10½

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@15
Domestic rounds, 140 pack.....	@28
Export rounds, wide.....	@36
Export rounds, medium.....	@23
Export rounds, narrow.....	@32
No. 1 weasands.....	@4
No. 2 weasands.....	@2
No. 1 bungs.....	@11
No. 2 bungs.....	@6
Middles, regular.....	@30
Middles, select, wide, 2@2½ in.....	@40
Middles, select, extra wide, 2½ in.....	@65
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.25
Medium, regular, per 100 yds.....	2.15
Wide, per 100 yds.....	2.00
Extra wide, per 100 yds.....	1.35
Export bungs.....	.25
Medium prime bungs.....	.19
Small prime bungs.....	.09
Middles, per set.....	.15
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black hoops.....	\$1.35 @1.37½
Ash pork barrels, galv. hoops.....	1.42½ @1.45
Oak pork barrels, black hoops.....	1.25 @1.27½
Oak pork barrels, galv. hoops.....	1.32½ @1.35
White oak ham tierces.....	2.17½ @2.20
Red oak lard tierces.....	1.82½ @1.85
White oak lard tierces.....	2.02½ @2.05

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium to good.....	\$ 7.25 @ 8.85
Cows, good, beef.....	5.50 @ 5.75
Cows, plain to medium.....	4.75 @ 5.50
Cows, low cutter and cutter.....	3.00 @ 4.75
Bulls, sausage.....	4.25 @ 6.00

LIVE CALVES

Vealers, choice.....	\$ @11.00
Vealers, better grade.....	10.00 @10.50
Vealers, lightweight.....	@ 8.00
Vealers, common, heavy.....	@ 5.50

LIVE LAMBS

Lambs, good to choice.....	\$ @11.00
Lambs, medium to good.....	9.50 @10.00
Lambs, common.....	@ 7.00

LIVE HOGS

Hogs, good to choice.....	\$ @11.65
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DRESSED BEEF

City Dressed.

Choice, native, heavy.....	@17
Choice, native, light.....	@16
Native, common to fair.....	14½ @15½

Western Dressed Beef.

Native steers, 600@800 lbs.....	@16½
Native choice yearlings, 440@600 lbs.....	@16½
Good to choice heifers.....	@14
Good to choice cows.....	11½ @13
Common to fair cows.....	10½ @11½
Fresh bologna bulls.....	11 @11½

BEEF CUTS

	Western.	City.
No. 1 ribs.....	19 @21	20 @21
No. 2 ribs.....	17 @18	18 @19
No. 3 ribs.....	16 @17	16 @17
No. 1 loins.....	22 @30	26 @30
No. 2 loins.....	23 @25	23 @25
No. 3 loins.....	18 @21	20 @22
No. 1 hinds and ribs.....	19 @20	19 @20
No. 2 hinds and ribs.....	17 @18½	17½ @18½
No. 1 rounds.....	@16	15 @16
No. 2 rounds.....	@15	14 @15
No. 3 rounds.....	@14	13 @14
No. 1 chucks.....	@14	14 @15
No. 2 chucks.....	@13	13 @14
No. 3 chucks.....	@12	12 @13
Bolognas.....	@11	@12
Rolls, reg. 6@8 lbs. av.....	23 @25	23 @25
Rolls, reg. 4@6 lbs. av.....	18 @20	18 @20
Tenderloins, 4@6 lbs. av.....	50 @60	50 @60
Tenderloins, 5@6 lbs. av.....	50 @60	50 @60
Shoulder clods.....	12 @14	12 @14

DRESSED VEAL

Good.....	@16½
Medium.....	@16
Common.....	@14

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	20½ @21½
Lambs, good.....	19½ @20½
Lambs, medium.....	18½ @19½
Sheep, good.....	10 @11
Sheep, medium.....	7 @9

DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$16.50 @17.25
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	.27 @28
Pork tenderloins, fresh.....	.30 @32
Pork tenderloins, frozen.....	.28 @29
Shoulders, Western, 10@12 lbs. av.....	.18 @18½
Butts, boneless, Western.....	.23 @24
Butts, regular, Western.....	.22 @23
Hams, Western, fresh, 10@12 lbs. av.....	.22 @23
Picnic hams, West. fresh, 6@8 lbs. av.....	.16 @17
Pork trimmings, extra lean.....	.20 @21
Pork trimmings, regular 50% lean.....	.11½ @12
Spareribs.....	.14 @14½

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	.25½ @27
Regular hams, 10@12 lbs. av.....	.25 @27
Regular hams, 12@14 lbs. av.....	.25 @27
Skinned hams, 10@12 lbs. av.....	.27½ @28½
Skinned hams, 12@14 lbs. av.....	.27 @28
Skinned hams, 16@18 lbs. av.....	.27 @28
Skinned hams, 18@20 lbs. av.....	.26½ @27½
Picnics, 4@6 lbs. av.....	.20 @21
Picnics, 6@8 lbs. av.....	.19 @20
City pickled bellies, 8@12 lbs. av.....	.23 @25
Bacon, boneless, Western.....	.29½ @30½
Bacon, boneless, city.....	.28½ @29½
Rollettes, 8@10 lbs. av.....	.21½ @22½
Reef tongue, light.....	.21 @22
Beef tongue, heavy.....	.24 @25

FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop fat.....	@2.50 per cwt.
Breast fat.....	@3.00 per cwt.
Edible suet.....	@4.50 per cwt.
Inedible suet.....	@3.50 per cwt.

GREEN CALFSKINS

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	18	1.95	2.00	2.03
Prime No. 2 veals.....	17	1.75	1.80	1.85
Buttermilk No. 1.....	15	1.65	1.70	1.75
Buttermilk No. 2.....	14	1.50	1.55	1.60
Branded grubby.....	8	.80	.85	.90
Number 3.....	8	.80	.85	.90

BONES AND HOOF

	Per ton.
Round shins, heavy.....	\$75.00
light.....	60.00
Flat shins, heavy.....	60.00
light.....	55.00
White hoofs.....	75.00
Black and striped hoofs.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@35	35½ @36
Creamery (90-91 score).....	34 @34½	
Creamery firsts (88-89 score).....	32½ @33½	

EGGS.

Extra firsts.....	@26
Firsts, fresh.....	@25½
Standards.....	21½ @24½ @27

LIVE POULTRY.

Fowls.....	11 @19½	13 @21
Broilers.....	@13	16 @20
Chickens, light spring.....	14½ @18	
Chickens, heavy spring.....	16 @19½	
Turkeys.....	15 @18	23 @20
Ducks.....	11 @17	10 @18
Geese.....	9 @14	@13

DRESSED POULTRY.

Chickens, 31-42, fresh.....	20 @20½	21 @21½
Chickens, 43-54, fresh.....	22 @25	23½ @27½
Chickens, 55 & up, fresh.....	@28	
Fowls, 31-47, fresh.....	16½ @19½	17½ @21
48-50, fresh.....	21½ @22½	23 @24
60 and up, fresh.....	@24½	@26

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended September 3, 1936:

	Aug.	Aug.	Aug.	Sept.	Sept.
	28.	29.	31.	1.	3.
Chicago.....	34½	34½	34	34	34½
N. Y.....	34½	34½	34½	34½	35½
Boston.....	35½	35½	35½	35	35½
Phila.....	35½	35½	35½	35	35½
San Fran.....	37	37	37	37	36½ 36½

Wholesale prices carlots—fresh centralized—90 score at Chicago:

33½ 33½ 33½ 33½ 33½ 33½

Receipts of butter by cities (tubs):

	This week.	Last week.	—Since Jan. 1—
			1936.
Chicago.....	37,798	33,843	37,916
N. Y.....	40,380	46,158	43,591
Boston.....	20,795	15,658	12,302
Phila.....	15,934	15,079	15,167

Total 114,907 110,738 108,976 6,184,268 6,483,059

Cold storage movement (lbs.):

	In	Out	On hand	Same
	Sept. 3.	Sept. 3.	Sept. 4.	last year.
Chicago.....	64,902	138,534	25,322,223	47,958,509
New York.....	202,203	211,513	13,212,305	18,631,760
Boston.....	33,887	33,887	3,303,491	6,860,288
Phila.....	14,600	42,797	3,192,372	4,161,731
Total.....	281,705	426,731	45,030,391	77,612,288

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Experienced Meat Man

with all-around experience wanted. Exceptional future with packed meat products specialty company in Milwaukee. Our products are new, proven, and with noncompetitive market. Connection offers financial independence, possibilities as executive officer. Require \$1500 to \$5000 (well secured). Give full particulars, W-483, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Beef Splitter

Wanted, one experienced beef splitter. W-479, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Superintendent

Superintendent with many years' practical experience with both large and small packers. Pork and beef, kill, lard, inedible, cutting, curing, sausage, boiled hams, freezers, smokehouse. Satisfactory and economical results in all departments. A-1 references. W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Practical Sausage Foreman

Expert on loaves, specialties, fancy, or inexpensive sausage line with appeal wants position. Old and new methods. Handle all departments and show complete reports. Proven record. Married, age 40. References. W-486, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Sausage Foreman

A-1 practical sausagemaker seeks connection. Now available. Can make full line of sausage products. Willing to go anywhere. References. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

German, 25 years' experience in sausage and curing departments seeks position. Ready to go any place. W-480, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Position wanted by expert with 15 years' experience. Complete line of products that will hold up and repeat sales. Can handle help and reports efficiently. Family man, steady habits. Age 33, \$40 a week. Small packer preferred. August Stoew, 1901 E. Walnut St., Des Moines, Iowa.

Sausagemaker

Position wanted by experienced sausage foreman with 20 years' experience. Would like to connect with Eastern plant. Age 37 years. References can be furnished at interview. W-490, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment Wanted

Ice Cans, Brine Pump

Wanted, 20 used Standard galvanized ice cans. Must be in good condition. State lowest F. O. B. price and dimensions. Wanted also small brine pump. State price, size, make, serial numbers, etc. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Curing Vats

For sale, 200 Standard curing vats. FS-475, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Beef Hoist

For sale, double-friction type beef hoist. Reasonable for quick sale. W-488, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Ice Machine

For sale, 10-ton ice machine, with condenser, fittings and motor. Cheap. FS-489, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Used Equipment for Sale

We have just purchased a plant at Cassadaga, N. Y., near Buffalo, from which we offer for immediate shipment: 1 No. 3 CV Mitts & Merrill Hog, capacity 3 t.p.h. on shop fats and bones; 1—24"x18" type "A" Jeffrey Hammer Mill; 1 Atlanta Utility 1-ton Fertilizer Mixer; 1 Sturtevant 1-ton Fertilizer Mixer; 1 size 30 Atlanta Utility Works Cage Mill, roller bearings; 4—6"x40' Direct-Heat Rotary Dryers; 1 Atlanta Utility Sacking Scale, 200-lb. beam. Send for details and prices.

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York, N. Y.

Telephone: Barclay 7-0600.

Packinghouse Equipment

For sale, used but in good condition: 26 Brecht Lard Drums, made of galvanized steel with iron hoops, 24" diameter x 30" long. 54 Hogsheds or Curing Vats, made of wood with iron hoops, 36" diameter x 42" long. 1—24-ton capacity Frick Ice Machine complete with vertical center crank steam engine, ammonia receiver, double pipe condenser, complete freezing unit, 72—200 lb. freezing cans, overhead traveling crane and American Marsh Brine Pump. Also Boilers, Pumps, Water Softener, Feed Water Heater, Track, Stock and Portable Scales, Lard Press, Lard Cooking Tank, Lard Chopper, Tallow Cooking Tanks, Ham Cooking Kettle, Refrigerator Truck and other items.

For full particulars, descriptions and prices, write to:

GEORGE H. ALTEN,

P. O. Box 426

Lancaster, Ohio

Plants for Sale

Packing Plant for Sale or Rent

For sale or rent, modern brick 3-story packing plant, fully equipped. Formerly occupied by Meyer Packing Co., located on two railroads, B. & O. and P. R. R., large pens and pasture. Can be in full operation within a few hours. Will consider selling all equipment. H. H. BENNETT, Indiana, Pa.

Meat Market

For sale, fully equipped meat market including killing plant and 40 acres of good pasture. Large stock raising community adjacent: large payroll semi-monthly. Now doing over \$100,000 business a year. Will take about \$12,000 to handle, including inventory. Rare Bargain. Box 608, Livingston, Mont.

Manufacturing Plant

For sale, luncheon meat manufacturing business in Central Pennsylvania. Weekly output 10,000 lbs., sales three-fourths cash. Can be doubled with pork products, lard, butter, etc. Sublet, rent \$25 month. Low overhead. Two trucks, equipment, machinery and stock. Sacrifice price \$6,250.00. FS-474, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packing Plant

For sale or lease, modern packing plant conveniently located just outside city limits of thriving metropolis of Tulsa, Okla. Capacity 100 hogs, 50 cattle per day. Serviced with city water, natural gas and electricity; large cooling capacity; inedible plant and hide house in connection. Now available. Real packing plant in cattle county. Standard Company, Owner, 2119 E. 11th St., Tulsa, Okla.

SELL or BUY

LOCATE a JOB

FILL an OPENING

All can be accomplished through the classified columns of

THE NATIONAL PROVISIONER

No matter what your message is, it will reach the entire packing industry in this section. Be sure your wants come to the attention of enough people. Send in your classified ad today.

BEFORE YOU BUY

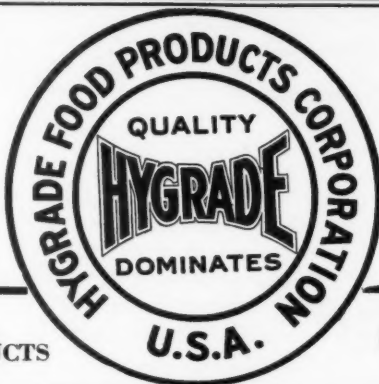
Investigate What These Packers Offer

HONEY BRAND

HAMS

BACON

DRIED BEEF



HYGRADE

Pork

Beef

Veal

Lamb

*Sausage
Specialties*

HYGRADE FOOD PRODUCTS

CORP. 30 Church St.
New York, N. Y.

PROFIT

by Purchasing

Straight and Mixed Cars of Fresh and Cured

PORK PRODUCTS

from

UNION STOCK YARDS

THE P. BRENNAN COMPANY

CHICAGO, ILLINOIS



**NATURE AND
HUMAN SKILL**
combine to give
Superb Quality
in these imported
canned Hams.

Try a Case Today

AMPOL,

11 E. 16th ST., NEW YORK, N.Y.

C. A. Durr Packing Co., Inc.

Utica, N. Y.

Manufacturers of



HAMS

BACON

FRANKFURTS

LARD

DAISIES

SAUSAGES

QUALITY Pork Products That SATISFY



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

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Bacon
Lard
Delicatessen

**BEEF • BACON
SAUSAGE • LAMB**

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QUALITY

**VEAL • PORK
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The WM. SCHLUDERBERG—T. J. KURDLE CO.

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Washington, D. C.
908-14 G St., N. W.

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3800 E. BALTIMORE ST.

Richmond, Va.
18th & Marshall Sts.

Roanoke, Va.
317 E. Campbell Ave.

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A carpenter couldn't build a house without tools, a mechanic couldn't repair your car without other tools; you can't operate at maximum efficiency without some of the equipment, supplies and services of the companies included in this list. For these organizations are the suppliers of your working tools; concerns which have spent years in developing the best kinds available. Study their advertisements when they appear to see if new tools wouldn't help you.

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